

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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No. 17.

How to Build Up the Meat Business

Competition in Quality, Not Price, Is the Way to Increase the Consumption of Meat—A Veteran Marketman's Advice to Livestock Producer, Packer and Retailer

By Herman G. Pfahler, New York City.

(EDITOR'S NOTE.—The writer of this article is one of the oldest and best-known retail meat dealers in New York City, and has always been known for his fearless advocacy of quality in meat merchandising. Here he addresses himself to all those interested in co-operation to increase meat consumption, from livestock producer to retailer, with a few words of suggestion as to how it may be done.)

All business is beginning to realize that, in order to succeed, it must give the public what it wants. Business organizations in all fields are organizing themselves, and are employing men to bring about co-operation and to study what the public wants.

Take, for instance, those which are outside the necessities of life, such as the movies and baseball. They have found it worth while to have one boss, to lay down rules for their organizations, to please the public, in order to make money.

Why is it that the meat industry does not take advantage of the experience in organized co-operation of our great fruit industries, study their experiences and results? It will take only superficial examination to discover that they got their results through their efforts for quality, for honest packing.

They already have solved for themselves what the meat industry is trying to do—to obtain increased consumption of their products, and to insure profits through efficient economical methods.

The Value of Quality.

In looking over the livestock reports issued by the Department of Agriculture one finds mostly such expressions as "quality plain," "good grades scarce," etc.

For instance, let us take calves. How many good calves does one see? I dare say one out of ten is a fair average.

And what meat can be produced quicker for the market than veal? And what is finer than a well-fed piece of milk veal?

And what is more unwholesome and even dangerous than "bob" veal or underfed calves? Let any man answer who knows meat, and who will give an honest verdict. Do you blame the public for being prejudiced against such veal?

Here is just one item that will bear out my argument for quality. Why has the consumption of poultry increased as it has? Because of the modern feeding, grading and packing stations which turn out uniformly high-grade poultry.

Passing Up Profits.

And let us compare the cost of this meat. Compare, for example, the cost of a veal cutlet, which is solid meat, and the cost of the white solid meat on the breast of a chicken, turkey or fowl. And then get your statistics of tonnage on veal and poultry, and figure out the profits you are losing by passing up this possible trade!

The public will buy and pay for what they like, and what pleases their palate. If the authorities—national, state and city—could make a ruling that no veal shall be sold for human consumption unless it has been fattened for at least three to four weeks, it would be a great thing for public health and for meat consumption. It would give us calves that would average about 80 to 90 lbs. dressed, which would make handy cuts and weights for the average retail sale.

Next in line in quick meat production is pork. There we have too much wrong

feeding, and a product unnecessarily fat and wasteful. This could be easily corrected by feeding the pigs from the time they are weaned and watching their growth of fat and produce the pig that will give us that thick, lean bacon that everybody is looking for, but that few of us get.

Right Kind of Bacon.

Here the packers could do some excellent propaganda work. When they advertise their special brands of hams, bacon, lard, etc., in various home magazines—of which a big percentage are read in the homes of farmers—let them tell how these hogs are bred and fed to produce this quality of meat, and also something about its cost of production.

That will also serve to show the average consumer what time and effort is necessary to produce such meat products and the cost of delivery of the product to the table, so as to remove the prejudice against so-called high prices.

Take, for instance, the total cost of the hog to the customer. Divide that into the time it takes to produce it, and what a farmer gets a day for feeding and taking care of a hog. That will give the consumer some idea of costs and returns.

Take, for example, a chicken that weighs about 5 lbs., a young roaster. (I can't figure hogs, as I never raised them, but I did raise chickens.) He is about 180 days old, costing about 45c per lb. retail, which is \$2.25.

The farmer receives about 25c per lb.; that amounts to \$1.25. He therefore gets about seven-tenths of a cent a day for feeding and caring for that fowl.

Tell Consumer About Costs.

A little educational propaganda like this would soon remove the uncalled for prejudices against the high cost of meats, and the public would be more willing to buy meat. It is a true fact that the price of one luxury will buy two necessities.

In reference to beef: We have of late two extremes—either too heavy and fat,

Eight Cents a Hog!

If a packer told you he put a new plan into effect by which he **saved 8 cents per hog on the labor cost in his killing and cutting departments**—would you believe him?

It has been done, not a thousand miles from Chicago, through the adoption of a "production bonus plan." And the men earned from 10 to 15 per cent more pay while doing it, too!

Are you keeping up with this discussion on the "Time Study of Labor Costs?"

or too light and lean. Baby beef will go a long way toward solving that problem.

Or let us go back to that lost strain of the old-fashioned, so-called "blue backs," that type of handy, lean, yet most palatable meat. Who is the old-time butcher who does not remember these old-time Illinois beef cattle? As I tell my customer, when on rare occasions we get one of these cattle—I claim some farmer raised him in his parlor!

Meat needs to be cultivated, just like fruit, vegetables or grain. Just a little care and study. Anything that is worth while is worth doing right.

Ignorance is the world's greatest handicap to progress, and education is the only solution. Not alone for the consumer, but also the meat producer and the meat dealer. Efficiency and honesty should be their ideals. That is the only thing that pays.

See that the farmer who produces for quality is paid for it, and make the difference so that it will only pay to produce for quality.

Not How Cheap, but How Good!

Let us get away—as, thank God, we are doing—from the dishonest methods of modern business whose efforts are concentrated in seeing how cheap things can be produced and not how good! There would be little reason for this present-day unrest if everyone was wise enough to remember that the best is the cheapest!

When that day comes, when we shall produce nothing but the best quality of cattle and meat products, then we will again have cheap meat.

Business is just what competition makes

it. Which do you prefer, honest or dishonest competition?

Here is a simple example: Take, for instance, the best grade of lard, or some other kind of lard. Take the branded hams and bacon, or just the regular. Which proves the cheapest? Buying the best is not extravagance, but wise economy.

When the time comes that we again have better quality of beef, there will be no trouble to move the cheaper cuts of years ago, before the days of Texas and meat. I remember the time, about 30 range cattle, feeders, etc., when most butchers handled good native cornfed steer than the average porterhouse steak is steers, and chuck or round steak was bet today. No old-time butcher can deny that fact.

Way to Move Cheaper Cuts.

The argument raised by the consumer against the cheaper cuts of meat is that it costs too much for fuel to cook them. Of much of the average present-day meat that is true. And, in fact, no manner of scientific cooking will ever make it palatable and tender.

A neck-piece or leg of beef out of a top grade steer will take less than half the time to cook than will the same from a common steer.

Our problem—to get the public to eat more meat—can easily be solved by giving them the kind of meat they consumed when statistics showed a greater consumption. It was meat that was produced for quality, not "warmed up" by the producer for a quick profit.

Sincerely yours,

HERMAN G. PFAEHLER.

Telling the Truth About Meat

The National Livestock and Meat Board is now well established in its new quarters, 1665 Old Colony building, Chicago. This organization—representing producers, commission men, packers and retailers—wants to increase the consumption of meat, not by telling the consuming public to eat more meat, but by telling the truth about meat.

There are no apologies for meat. Comparisons with other foods are not necessary, such as other food interests have made with meat. As the secretary of one of our state livestock associations writes: "The only trouble on this proposition is that we allowed other interests to start boosting, and millions of dollars were spent in boosting their products before we realized that they were making inroads upon the meat industry."

These inroads have been made largely by interests which have unjustly criticized meat as being harmful to human health. Others have claimed that meat is not necessary in the human diet. In fact, if all the absurd things which have been said against meat were true the human race would not be in existence.

Co-operation from All Sides.

The National Livestock and Meat Board was organized to assist in removing the causes which have been partially respon-

sible for the decreased per capita meat consumption. Existing agencies, such as the Institute of American Meat Packers, meat councils, agricultural, livestock and trade journals have done excellent work in protecting the livestock and meat interests.

The producers themselves are now enlisted in this work, and are supporting, with these other interests, a great nationwide educational program. The National Livestock and Meat Board will work with all existing agencies, and utilize facilities and personal resources which have already been established, rather than duplicate them.

The funds for the support of this organization come from producers and buyers. The support is based on a collection of ten cents per car, five cents from the shipper and five cents from the buyer for slaughter. The plan has the endorsement of the Packers and Stockyards Administration of the Department of Agriculture, which has general supervision of the collections. Practically all the livestock and meat interests have gone on record supporting the plan.

80,000 Meat Posters.

The poster, "Meat Is Wholesome," recently published by the U. S. Department of Agriculture, is being distributed by this organization. According to R. C. Pollock,

managing director, the orders for this poster total approximately 80,000.

The packers lead in orders placed. Other orders come from the following sources: Retailers of meat, banks, livestock associations, agricultural colleges, home demonstration agents, county agents, breeders' associations, livestock record associations, schools, breeding and farm papers, and a large number of orders from individuals with requests for from one to twenty posters.

Although in operation only a short time, the National Livestock and Meat Board is getting the best of co-operation from all livestock and meat interests, and is laying a foundation for an organization which will serve them all.

The program for the board is now in the formative stage. A meeting of the board will be called in the near future, at which time the program will be adopted and definite policies decided upon.

ARMOUR ELECTS NEW DIRECTORS.

Election of new directors of Armour and Company through whom the public will be represented in accordance with the wide holding of the securities of the corporation throughout the country, was one of the chief features of the annual stockholders' meeting. The other was the election of four department heads of the company to be vice-presidents, all of which were much deserved promotions.

In announcing the new directors, President F. Edson White said:

"The new board includes representative farmers and business men not previously identified with the packing industry and financiers representing the investing public to whom they have recently sold Armour securities totaling \$110,000,000. As now constituted the new board represents a wide field of successful business enterprise, as well as agricultural and producing interests, whose prosperity in large part depends on the welfare of the packing industry."

These nine new directors are as follows: C. F. Curtis, dean of agriculture at Iowa State College, Ames, Ia.

Harvey Sconce, Sidell, Ill., farmer and stock grower and one of the organizers of the American Farm Bureau federation. James Simpson, president of Marshall Field & Co.

Robert Lamont, president of the American Steel Foundries Company.

B. A. Eckhart, president of the B. A. Eckhart Milling Company.

Samuel McRoberts, president of the Metropolitan Trust Company, New York.

Arthur Reynolds, president of the Continental and Commercial Banks, Chicago.

Albert H. Wiggin, president of the Chase National Bank, New York.

M. W. Borders, Chicago attorney representing the Morris interests.

Directors re-elected were: J. Ogen Armour, C. W. Armour, A. Watson Armour, Laurance H. Armour, Philip D. Armour, Lester Armour, Arthur Meeker and F. Edson White.

Following the stockholders' meeting the directors elected officers as follows: Chairman, J. Ogen Armour; president, F. Edson White; vice-presidents, Philip D. Armour, A. Watson Armour, Arthur Meeker, F. W. Waddell, C. H. MacDowell, Laurance H. Armour, D. T. Kiley, V. H. Munneke, F. W. Ellis and H. S. Johnson, the last four being new officers who formerly were heads of important departments. F. W. Croll was elected treasurer and G. M. Willets secretary. Charles J. Faulkner, Jr., was elected general counsel and W. P. Hemphill was elected controller.

Meat Packing Industry in Argentina

Reaction After War Speculation Has Discouraged Beef Production and Fomented Agitation Against Meat Packers— Statistics of Argentine Packing Operations and Exports

(Staff Correspondence of The National Provisioner.)

(EDITOR'S NOTE.—Interesting and authoritative facts and figures concerning the meat situation in Argentina—the chief rival of the United States in export markets—are given in this first of a series of news letters from THE NATIONAL PROVISIONER'S staff correspondent in South America.)

For many years THE NATIONAL PROVISIONER has maintained a staff correspondent in Australia and New Zealand, and the news of that part of the meat packing world has been thoroughly and correctly reported. It is hoped that the same service may be rendered for the South American field.)

Buenos Aires, Argentina, March 27.

Cattle prices in the River Plate, which went "skyrocketing" during the war, began to weaken in the middle of 1920. By the end of that year they touched rock bottom, where they have remained until the first days of March, 1923. During this period forced liquidation has been the order of the day, and only the soundest of producers have weathered the storm.

In the meantime irate cattlemen have assailed the packers from every angle, until at present some rather drastic legislation against the latter is pending. However, now that cattle prices are strengthening, with the prospects of further improvement, it is more than likely that this legislation will be tabled until a new crisis resurrects it. [Editor's Note.—See cable reports received since this letter was written.]

Howbeit, in the mind of the average rancher in the River Plate countries the blame for these sad experiences of the past two years and a half is laid at the packers' door—accumulated stocks of war supplies, contracted overseas markets, etc., not entering into his calculations. For this reason we may expect producers and packers in the River Plate to be at odds for some time, until changed conditions have the inevitable effect of smoothing over the differences.

Sheep Slaughter and Beef Outlet.

It is true, of course, that during the entire period of depression the killings of cattle, sheep and hogs maintained more or less their normal levels, except that in the case of sheep about a 35% increase took place. In fact, the slaughter of sheep during the past two years has been carried on at such a pace that the wool production of Argentina alone dropped off something like 40% in the 1923 clip. That this should have occurred is not to be wondered at, since during the entire period of depression in the cattle trade, the demand for sheep at fair prices was steady. Livestock men, faced with the urgent necessity of securing ready money to meet obligations falling due as the result of the abuse of bank credit during the time of wild speculation, and to pay current expenses, in an effort to hold their cattle for better prices had to let go that which paid best; namely, sheep.

This situation is responsible for the great dearth in Argentina now of fat

wethers for slaughtering. Undoubtedly the effects of this shortage has something to do with the recent sharp reaction in cattle prices, and as time goes on it should mean that the surplus production of beef will find an outlet.

That the slaughter of cattle, sheep and hogs by the eleven principal packing houses of Argentina and Uruguay are holding up well in 1923 is proven by the figures for January: cattle, 269,457 head; sheep, 597,061 head; and hogs, 4,524.

Meat exports from the River Plate in recent years have been:

Year.	Frozen mutton, carcasses.	Frozen beef, quarters.	Chilled beef, quarters.
1918.....	1,699,794	6,876,400	21,256
1919.....	2,081,753	6,376,802	78,884
1920.....	1,879,754	5,849,636	702,795
1921.....	2,743,066	3,760,505	2,062,957
1922.....	3,954,334	2,164,497	3,578,389

Cattle Supply Is Decreasing.

At the present rate of slaughter, deaths by disease and neglect to breed animals, there can be no doubt that Argentina's stock of cattle is diminishing. The average annual production is around 8,000,000

Argentine Packer Legislation

Cable advices from Argentina tell of events since the writing of THE NATIONAL PROVISIONER staff correspondent's letter. Most of the hostile legislation was sidetracked by the Argentine congress. The only bill passed was that requiring packers to buy cattle by live weight instead of on the old dressed weight basis. It also does away with English weights and substitutes the metric system.

Five bills had been introduced into the congress during this session with regard to the livestock and packing industry. But the one mentioned was the only one to come to a vote. The other bills, which included one fixing a minimum price for the purchase of cattle, met with so much criticism that they were not voted on.

Following the approval of this bill the minister of agriculture asked the chamber to vote on a measure he sponsored authorizing the government to build and operate a state packinghouse. But so many members left the chamber that there was not a quorum, and the session closed.

This is believed to be the end of the anti-packer campaign in congress for some time to come, as the present extraordinary session expires legally on May 1. As meat prices have been rising for the last month, the crisis probably will end naturally before the measures can be called up again in the regular sessions.

The majority of the projects for solving the livestock crisis have been opposed by the executive power on the ground that they are both unconstitutional and inadvisable from a business standpoint.

head. Exports of hides in recent years have been:

	Dry hides.	Salt hides.	Calf skins.	Total.
1918..	1,298,000	3,102,000	97,000	4,557,000
1919..	1,587,000	3,388,000	386,000	5,361,000
1920..	902,000	2,130,000	205,000	3,237,000
1921..	1,504,000	2,365,000	420,000	4,289,000
1922..	3,083,000	4,145,000	1,368,000	8,596,000

At least another million hides are locally tanned and employed in the manufacture of boots and shoes, saddles, harness, belting, etc. Thus it is that the average annual production of cattle was exceeded by the number of hides either exported or domestically tanned in 1922 by more than 1,500,000.

Owing to the present decision of many breeders not to raise animals to be sold at a price far below the cost of production, and moreover due to the pronounced tendency to put more and more pasturage under the plow in order to get better returns, it is likely that this tendency to smaller cattle production will continue.

Slaughter Figures for 13 Years.

While it is true that today fully 85% of all livestock slaughtered in Argentina pass through the hands of the big packing plants, yet it must be remembered that the innumerable saladeros (establishments engaged in the preparation of jerked beef for the Brazilian and Cuban trade), municipal slaughter houses, etc., also demand an appreciably large supply of cattle for their requirements.

The following table gives the number of head of cattle, sheep and hogs slaughtered by packing houses, saladeros and canned meat factories in Argentina from 1910 to 1922:

Year.	Cattle.	Sheep.	Hogs.
1910.....	1,375,692	3,608,000	25,531
1911.....	1,585,614	4,152,346	10,680
1912.....	1,736,962	3,413,368	14,040
1913.....	1,908,564	2,409,712	11,057
1914.....	1,629,591	2,730,352	20,773
1915.....	1,712,457	1,813,205	53,485
1916.....	2,145,940	2,614,100	78,206
1917.....	2,490,394	2,243,034	196,149
1918.....	3,327,755	2,356,304	157,162
1919.....	2,314,932	2,551,404	285,506
1920.....	1,745,157	3,220,353	364,536
1921.....	1,502,985	3,904,539	258,712
1922.....	2,239,714	4,672,907	391,040
Total.....	25,410,755	39,689,320	1,789,906

Prior to advent of the modern frigorifico (as the packinghouses are called in the Argentine) only a comparatively small portion of livestock by-products were utilized, but with the coming of modern packinghouses practically everything is utilized in some manner.

Hard to Get Statistics.

It is greatly to be regretted that detailed statistics as to Argentina's production of packinghouse by-products are not available from month to month. The latest published survey of the packing industry is based upon the industrial census of 1914—so far out of date as to be of little worth in sizing up the situation today. Moreover there is no trade publication in Argentina which devotes special

(Continued on page 44.)

LIVERPOOL AND OUR PROVISION TRADE

Growth and Prospects Trend to Pre-War Values

By James H. Hyslop, Chairman, Liverpool Provision Trade Association.

(EDITOR'S NOTE. — Special interest attaches to the development of the provision trade in Great Britain and the possible trend today. Recently Mr. James H. Hyslop gave some hitherto unpublished facts about this subject which aroused much interest and comment in British circles. Several packers in the United States have asked that they be brought to the attention of the whole meat industry in this country. Feeling that every reader will be glad to know what Mr. Hyslop has to say, THE NATIONAL PROVISIONER is giving the substance of Mr. Hyslop's remarks in this article.)

Many importing and exporting trades contribute to the prosperity of the port of Liverpool. But amongst the foremost sources of both employment and revenue must be placed the Liverpool Provision Trade Association. If not in the category of those industries which by the manufacture of imported raw material create further employment and overseas trade, its huge weekly importations of foodstuffs make it a business of paramount importance and concern.

Dependent as Great Britain unfortunately is in so large a measure on the outside world for her essential food supplies, the enterprise and wide activity of the provision trade is a necessity to the needs of the country. This dependence was realized with force for the first time by the public generally during the war years, and the volume and extent of the business interests involved in the importation of our food supplies more fully understood.

Incidentally, also, it was learned that the way to a satisfactory continuance of the suitable and adequate food requirements of the nation was along the old channels of experienced and competitive individual effort, rather than through an expensive departmental monopoly and control.

The immensity of Great Britain's food bill and the desirability of encouraging in every practicable and reasonable way home production and agriculture necessarily cannot form any part of this brief summary of the activities of the provision trade within the port of Liverpool.

Association's Early Work.

The Liverpool Provision Trade Association was formed in 1874; before that time there were apparently no defined rules, and trading transactions were largely governed by arrangement and custom. With the gradual development of the trade, the association came into existence in that year, and had for its first chairman an old Liverpool worthy in Mr. William Gardner.

It is recorded in the minutes of the association that at a special meeting in 1886 an eventful resolution was passed, expressing the opinion that—

"A newsroom located in a central position for the use of the provision and other kindred trades is a present felt want and a growing necessity."

Arising out of that resolution came later, in 1886, the first Liverpool Produce Exchange, with which in 1889 was finally merged the Liverpool Provision Trade Association. The present commodious exchange was opened on October 7th, 1902, with much ceremony, by the Canadian Premier, Sir Wilfrid Laurier, and the whole of the handsome Produce Exchange buildings have recently been purchased outright by the association. The fiftieth anniversary of the formation of the association will, therefore, occur in 1924, and plans are already in the air for suitably marking the jubilee year.

Lard Options.

To meet what was felt to be a necessity

for the progress of the trade, a refined lard options market—similar to the cotton and corn futures markets—was opened in the exchange in 1912, and has steadily grown to large proportions. Not, perhaps, as well known as the other option markets, its value to the lard trade of the country is considerable.

The fact that imports averaging 40,000 half-cwt. boxes lard—apart from the heavy continental trade in this article—reach this country every week is indicative of the value and need of a futures market, with its option ring facilities. Like the cotton and Chicago markets, stout lungs and a good physique are not the least qualifications for success in the Liverpool lard pit.

The Liverpool Provision Trade Association is now the largest and most influential food association of its kind in the country, and its wide influence has become a factor of value in promoting standards of quality, and encouraging, by its marketing facilities, food production in all parts of the world. Its main connection is with the meat packing industries of the United States and Canada and the dairy associations of the colonies. The particular activities of its members are directed to the importation of bacon, hams, lard, and other hog products, together with cheese, butter, and eggs.

The history of the association since 1874 is one of progress and service to the port. Its regulations and rules, which have largely become the standard rules both here and in America, governing the export trade in bacon and lard, have largely been instrumental in indicating to producers and shippers abroad the requirements of the British markets. Its rules providing for the standardization of contracts, the setting up of arbitration committees giving protection to British buyers, and its efforts in overcoming freight and insurance difficulties, have contributed in no small degree to the expansion of the trade. Its policy has been directed towards open markets on a competitive basis, and against any combination of artificial price control by either sellers or buyers.

Early American Imports.

The earliest shipments of American bacon and lard to this country were about the year 1842, the first lots being brought forward by some of the large shipping companies, who presumably acted in the nature of banker-agents for the American producers. A few years later, pioneers from this country, mostly North of Ireland men, began crossing to America to engage in this new business, and firms opened up here to deal with the arrivals.

The earliest extant price list offering American provisions is thought to be one issued under date of January 3rd, 1843, by Mr. William Gardner, and a reference to this interesting memento shows that in those days there was a duty of 3s 6d per cwt. on bacon and hams imported from British possessions and 14s per cwt. on bacon and hams imported from (in the words of the circular) "foreign parts." It is interesting to note that American cheese was mostly in casks, and bacon and hams frequently in bales and hogsheads. A considerable quantity of the bacon and hams in these early days was rafted down the Mississippi and shipped out by the old-time sailing ships from New Orleans.

The methods of disposal here at that time were largely through the medium of advertised auction sales, preceded occasionally, according to old records, by a free and not dry dinner to all probable buyers.

Refrigeration.

The science of refrigeration has perhaps been the primary agent in the successful development of the provision industry of today. With the present wonderfully quick transit facilities, all kinds of mild cured bacon to suit the palate of our home consumers passes from the elaborate packing and curing houses of the West into refrigerator cars to the shipping points, thence to refrigerators on steamers, reaching the British market in a state of freshness and condition which compares favorably with home-produced goods.

The pioneers of the North American trade in bacon and hog products who seventy years ago crossed the Atlantic to sound a new industry "built better than they knew," as today the great American packing business, with its world-wide distribution of all meat and hog products, is to be numbered among the world's largest industries. The Board of Trade option market in Chicago has become the nerve center of the provision markets of the world.

In August, 1919, the British Government resumed control of foodstuffs and prices were kept on an artificial basis until the spring of 1921, when restrictions were removed and the trade reverted to its normal channels. The artificial conditions created by the Ministry of Food could not be overcome in any short period, and the provision trade is only now gradually getting back to normal conditions. The range of prices, as was inevitable after a control period, which tended to stifle the initiative of producers and distributors alike, have remained high, with considerable fluctuations in values. As an indication of the wide swing of prices, the following approximate spot quotations are of interest.

	June, 1921.	Dec., 1921.	June, 1922.	Dec., 1922.
	Cwt.	Cwt.	Cwt.	Cwt.
American hams	150/-	115/-	140/-	100/-
American Cumberland	115/-	88/-	100/-	95/-
American bellies	110/-	100/-	85/-	115/-

These periods were marked by many causes which contributed to the high and fluctuating values, the principal perhaps as regards the North American trade being the adverse rate of exchange, and the now rapid recovery of the purchasing power of the pound sterling is a matter of eminent satisfaction to all buyers of foodstuffs in American markets.

Slump and Its Effects.

The American home consumption of food products during the periods mentioned was in the main good, and with high labor and establishment costs, coupled with the high prices which had to be paid by packers to the American farmers for hogs (the raw material of the industry), prices to export buyers were necessarily high.

The aftermath of the huge war production left American packers with enormous stocks, and the world slump resulted—notwithstanding the high prices for cured products suitable for this country—in the American packing industry having the worst financial year on record. Our own unemployment barometer being nowhere reflected more closely than in the consumptive inquiry for imported foodstuffs, the results of trading by British provision importers during the past year have also naturally been of an unsatisfactory nature.

The revenues to the port authorities, and the employment both to dockers and warehousemen in unloading and distributing the quantities of provisions which arrive week by week at the port cannot be accurately judged, but some idea of the value of the trade to the port can be illustrated by the twelve months, taking as examples bacon (including hams), cheese, lard, and eggs:

	Boxes.	Weight, lbs.
Bacon and hams	513,718	304,000,000
Cheese	405,817	33,000,000
Lard	1,946,429	100,000,000
Eggs		340,000

To these rough figures must be added

(Continued on page 43.)

More Plain Truth

Recently on this page we talked about how some packers can save money on shrinkage in hides—but this isn't all.

Just think of the enormous losses which occur every day on shrinkages in bologna and cooked meats!

What should be the standard shrinkage?

How do you know that you are not losing 1% to 3% on your cooked meats in shrinkage?

How much does this mean to your pocketbook?

Now then, Mr. Packer, if this information is furnished to you from the best brains in the industry, is it worth \$12.00?

If it isn't, DON'T BUY "THE PACKERS' ENCYCLOPEDIA"—but if it is, we suggest that you send in your order NOW, because there are not many copies left.



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Breeds of Cattle
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Dressing Percentages of Cattle
Beef Slaughtering
Beef Cooling
Beef Grading
Beef Loading
Handling of Beef for Export
Beef Cutting and Boning
Plate Beef
Mess Beef
Curing Barreled Beef
Manufacture of Dried Beef
Handling Beef Offal
Handling and Grading Beef Casings
Handling Miscellaneous Meats
Manufacture of Beef Extract
Manufacture of Oleo Products
Tallow
Handling of Hides

Chapter Two:—HOGS

Breeds of Hogs
Market Classes and Grades of Hogs
Dressing Yields of Hogs
Hog Killing Operations
Hog Cooling
Shipper Pigs
Pork Cuts
Curing Pork Cuts
Smokehouse Operation
Ham Boning and Cooking
Lard Manufacture
Hog Casings
Edible Hog Offal or Miscellaneous Meat
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THE NATIONAL PROVISIONER
Old Colony Building CHICAGO

SWIFT INTERNACIONAL'S PROFIT.

Declaring a dividend and with a profit to show of \$3,505,874.82 for the year ended December, 1922, Compania Swift Internacional has had a satisfactory statement to present regarding current business. Steady improvement took place in 1922 and the condition of the plants has been well taken care of and liberal reserves provided, according to President Edward F. Swift.

President Swift in his annual report sums up the situation as follows:

"Steady improvement in conditions has been experienced throughout the year. The results, while satisfactory, would have shown further improvement except for abnormal depreciation in certain continental currencies and adverse adjustments on previous years' consignments finally disposed of in 1922.

"In Argentina there has been a good deal of agitation on the part of some livestock producers because of the prices prevailing for cattle, but the conservative cattle raiser, with a knowledge of world conditions, realizes that the liquidation which has occurred in Argentina was not only necessary but, from an economic standpoint, inevitable. We greatly regret that any of our friends and clients in South America have suffered financial losses, but we are glad to say that the general situation is improving steadily.

"In arriving at the results shown in the accompanying balance sheet, the inventories have been conservatively valued and adequate reserves have been made to cover all possible losses in consignments or accounts. The physical condition of the plants of our associated companies has been well maintained and liberal reserves have been provided for depreciation.

"At the annual meeting held April 26, 1923, the shareholders declared a semi-annual dividend of 90 cents gold per share, payable August 15, 1923, to shareholders of record July 16, 1923. The current business of the company is satisfactory and it is expected that the company will continue semi-annual dividends."

Balance Sheet for 1922.

The balance sheet as of December 31, 1922, and the profit and loss account for the calendar year 1922 are as follows:

Balance Sheet December 31, 1922.

ASSETS.		Argentine Gold
Stock investment, book value, December 31, 1922.....		\$49,945,145.49
Due from associated companies.....		8,373,435.09
Cash in bank.....		1,279.03
		\$58,319,859.61
LIABILITIES.		
Capital.....		\$22,500,000.00
Owing to associated companies.....		23,994,246.89
General reserve.....		901,520.75
Surplus.....		11,163,991.97
		\$58,319,859.61
PROFIT AND LOSS AND SURPLUS ACCOUNT.		
Year Ended December 31, 1922.		
	Argentine Gold	
Surplus as per statement December 31, 1921.....		\$12,626,977.15
Directors' and auditor's fees.....		9,200.00
		\$12,617,777.15
Dividends paid year 1922 out of surplus December 31, 1921:		
February.....	\$1,865,520.00	
August.....	1,399,140.00	3,264,660.00
		\$ 9,353,117.15
Profit 1922.....	\$3,505,874.82	
Less adjustments on previous years' consignments.....	1,895,000.00	
		\$ 1,810,874.82
Surplus December 31, 1922.....		\$11,163,991.97

The officers of Compania Swift Internacional are as follows: Edward F. Swift, president; Charles H. Swift, vice-president; H. McLerie, vice-president; R. Gordon, vice-president; A. Pierpont, secretary and treasurer.

The directors are as follows: Edward F. Swift, Chicago; Charles H. Swift, Chicago; L. O. Barr, Buenos Aires; R. Gordon, Buenos Aires; C. F. McKim, Buenos Aires; C. O. Gorton, Chicago; H. McLerie, Chicago; A. Pierpont, Buenos Aires; M. A. Carranza, Buenos Aires.

HOLDS PURCHASE LEGAL.

Armour & Company, answering the complaint of the Secretary of Agriculture against the purchase of Morris & Company, denied this week that the acquisition was in violation of the Packers and Stockyards Act or any other law. Formal hearings on the complaint will open at Kansas City, Mo., April 30 before Chester Morrill, assistant to the Secretary of Agriculture and officer in charge of the Packers and Stockyards Administration. Armour officials contend that the purchase does not tend to create a monopoly.

TRADE GLEANINGS.

The Graham Sausage Co., 243 W. Wood street, Decatur, Ill., has been incorporated.

The Snider-Hand Packing Co., Tulsa, Okla., has been incorporated by H. H. Snider and others.

Banfield Brothers Packing Co., 1860-N. Boulevard, Springfield, Mo., will shortly erect a new plant.

The Non-Acid Fertilizer and Chemical Co., Jacksonville, Fla., has been incorporated with C. W. Deen as president.

The Laurel County Products Co., London, Ky., has been incorporated by W. A. Pennington, J. B. Johnson and others.

The New South Packing Co., Middleboro, Tenn., is planning to make extensive improvements in its plant in the near future.

The Confederated Home Abattoirs Corporation, Providence, R. I., is going to build a plant at Delta, Pa., and another at York, Pa.

The Equity Co-operative Packing Co., Fargo, N. D., has been sold to The Fargo Packing Co., which has recently been organized.

The M. Courtney Packing Co., St. Louis, Mo., has been incorporated with a capital of \$35,000 by C. N. Drake, M. Courtney and F. J. Kendall.

The Grand Rapids Packing Co., Grand Rapids, Mich., is considering a definite site for the erection of a new plant in the neighborhood of Grand Rapids.

James S. Burroughs & Company, brokers in chemicals and vegetable oils, are now established in new offices in the International Commerce building, 7 Water street, New York City.

The Sullivan Packing Company of Detroit, Mich., has declared its usual quarterly dividend of 2% on the preferred stock of the company, payable May 1, 1923, to stockholders of record April 21, 1923.

The Fairmont Provision & Packing Co., Fairmont, W. Va., has taken over the packing plant formerly operated by Louis Altberger & Co. The company is incorporated with \$100,000 capital stock. Officers: M. A. Joliff, president; John Hagan, treasurer; and H. P. Melghen, secretary and manager of plant.

There Is Money in Tankwater

Save it by boiling down in a Swenson Evaporator. The fertilizer recovered will pay for the machinery required during the first year and after that net big profits on every tank discharged.

A simple process—boils with exhaust steam. Repairs practically negligible. Better investigate.

ESTIMATES ON REQUEST.

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THE NATIONAL PROVISIONER

Chicago and New York

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Meat Packers' Trade and
Supply Association

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Telephones Wabash 742 and 743.
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AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION.

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Cincinnati Butchers' Supply Co., Cincinnati, O.

New Methods of Hide Curing

Methods of hide curing are of great im-
portance and are today of more signifi-
cance than at other times, perhaps, because
of the recent period of depression in the
hide and leather trade. This is all of vital
interest to the packer. In this field there
is much room for constructive work.

It is, therefore, particularly appropriate
that one of the first steps to be taken by
the Institute of American Meat Packers
in its research program should be the
study of new methods of curing
hides. This constructive work recently
made known by Vice-President W. W.
Woods of the Department of Education
and Research of the Institute is a scien-
tific survey of the relative merits of the
old way of salting hides and the new
method of washing and brining. This is
to be tested in joint experiments of the
Institute and the Tanners' Council.

Old as is the process of tanning, almost
nothing is known of the fundamental sci-
ence underlying it. The result of this
ignorance is that the tanner today does
not know to any great extent what will be
the result in finished leather of a hide or
skin which he puts through the tanning
process.

Tackling this problem, there has been
begun the process of putting down hides
based on experiments at the University
of Cincinnati by Professor George D. Mc-
Laughlin. This work will be done in co-
operation with a number of member com-
panies which have agreed to carry out
the tests. In about six months' time it is
likely that there will be results that will
be of great value to the industry. And a
step will have been taken in the develop-
ment of a highly important phase of this
business.

Lighter Lambs Wanted

One of the interesting currents in the
meat business at present is the emphasis
that has been shown to exist in the mar-
kets of the country for lighter weight
lambs. There have at the same time been
many statements made in the last few
weeks to the effect that the heavy lamb
should be given more of a chance. And
some of these statements were made by
authorities whose importance is nation
wide. The question arises, therefore, as
to which is the preferable, the heavy or
the light lamb.

This question was so important that the
U. S. Bureau of Agricultural Economics
made a special investigation to find out
the reasons for the discrimination against
heavy lamb. As a result it was seen that
while hotels, restaurants, railroad dining

car systems and steamship lines are able
to utilize heavy lamb cuts, the average
housewife considers lighter weight cuts
are more economical.

The problem is really one for the pro-
ducer. As a result of improved breeding
for the production of mutton and wool,
flocks in general have increased somewhat
in average weight. But with the con-
sumers' preference turned toward lighter
cuts of all classes of meats, heavy lamb
has been at a disadvantage. The addi-
tional amounts of fat found on heavy lamb
cuts is also responsible for some of the
prejudice against this class of meat, as
lamb fat is not relished by most meat
consumers.

This tendency toward lighter cuts is one
that will have to be considered by pro-
ducers. As a result of the demand from
consumers for lighter cuts the average
weight of beef cattle marketed has been
tending lower for the last several years.
Beef producers have recognized this and
have changed their methods of market-
ing accordingly.

The problem for the lamb producer is
to determine whether he will realize the
greatest net return by marketing his lambs
at an earlier age and at lighter weights,
thereby obtaining a higher price, or by
trusting to the increased weight to com-
pensate for the lower price per pound
which he will have to accept.

Teaching His Boy to Pack Meat

With so many forward steps being taken
in the development of the meat industry
there is a great future in it for any young
man who will take it seriously and is
willing to work hard from the bottom up.
This is being realized more and more by
the leaders in meat packing circles.

The other day a striking illustration
was told about a leader in the business
world in the East. He had a son who
wanted to go to college and then enter
the meat packing industry. Hearing of
the developments in the industry and the
chance for first class practical education,
this man decided that instead of sending
his son to school in the East he would
send him to Chicago where he could start
in at once to study the industry at close
range. At the same time he felt that his
son could take advantage of the courses
that the Institute might develop. So the
son is to come to Chicago in the autumn
of 1923.

This is the real aim of the leaders in
the Institute and this is the type of mate-
rial that is required for the recruiting of
executives. It is to be hoped that many
others will follow this wise example.

PRACTICAL POINTS FOR THE TRADE

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Making Galician Sausage

A sausage manufacturer in the Eastern mining regions writes as follows:

Editor The National Provisioner:

We find there is a ready sale for what is known as Galician sausage, which is similar to Polish sausage. This product is sold exclusively to the foreigners in the mining sections of this country.

We have attempted to manufacture this product and have handled it practically the same as Polish sausage, but have not obtained the desired results. If you can enlighten us as to the proper formula and method of handling it will be greatly appreciated.

Following is the formula and operating directions for this product:

Galician Sausage.

Meats:

- 20 lbs. fresh boneless chucks, trimmed.
- 50 lbs. extra lean pork trimmings.
- 20 lbs. extra lean pork cheek meat.
- 10 lbs. regular pork trimmings.

100 lbs.

Spices:

- 3 lbs. salt.
- 2 oz. nitrate of soda or saltpetre.
- 5 oz. peeled garlic.
- 6 oz. ground white pepper.
- 2 oz. ground coriander.

Method of Handling.—Grind the boneless chucks and pork cheeks through $\frac{1}{8}$ " plate of hasher. Grind lean and regular pork trimmings through $\frac{1}{2}$ " plate of hasher.

Weigh off in proper proportions and put all meats together in the mixing machine, adding spices and about 10 lbs. of ice water, and mix for about 4 minutes. Then deliver to stuffing machine and stuff in beef rounds, cut in 36" lengths and casings tied on one end with 3-ply silver sail twine before stuffing.

Then stuff the casings to full capacity, and tie off the other end and link or twist in the center, so that the product will be hung on the smoke sticks in pairs.

Put in the cooler at 36° to 40° temperature, and allow to chill overnight, which will give the meat an opportunity to cure in the casings. The following morning put in the smoke house at a temperature of 130° for the first half hour, and the second hour raise to 160°, and at this period the product should show good color. Then gradually raise the temperature of the smoke house to about 300°, and hold at

Figuring Sausage Costs

Extra copies of the "STUDY OF SAUSAGE COSTS" which appeared in the August 19th issue of THE NATIONAL PROVISIONER may be obtained upon application to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

If you did not read this analysis of the proper method of keeping track of your sausage costs, you should get a copy of this report at once and study it. Single copies may be had free of charge, as long as they last.

this temperature for about 20 minutes, so that the product will thoroughly bake in the smoking process.

Then remove from the smoke house and allow to hang in natural temperatures exposed to draft, so that the sausage will wrinkle, which is very unusual.

The foreign class of people who demand this sausage will not be satisfied with sausage cooked in water. It must be baked in the smoke house, and naturally dries out very rapidly after smoking. It is usually found hanging on racks or from the ceiling of stores in the foreign settlements, where there is a very ready sale for this class of product.

EQUIPMENT NOT AN EXPENSE.

Too many meat market owners regard an outlay for improvements as money spent never to return. No doubt many meat retailers hesitate to buy a new counter, scales, cash register, display case or ice machine, or a new fixture of any kind because they think, "Oh, well, I can do without it; what's the use of spending that money, anyway?"

The fact is the man who looks upon the purchase of improved equipment of any kind or the refitting of his shop as a mere item of expense has the wrong view of the whole matter. He is standing in his own light. He is not succeeding as he should and he can't succeed until he gets himself straight in this important matter.

Equipment is not an expense. It is an investment.

The well-equipped store is the one that gets the business. Modern fixtures and attractively displayed goods are the rule nowadays. The progressive merchant wants not only machines to do the work for which they are intended, but machines which will produce results attractive in appearance and satisfying to his trade. He must have equipment which can be kept, with a minimum of effort in absolutely sanitary condition at all times.

If you need a good man watch the "Wanted" page.

Luncheon Meat Loaf

A sausage-maker on the Pacific Coast who reads THE NATIONAL PROVISIONER and uses "The Packers' Encyclopedia," wants a recipe for a commercial meat loaf. He says:

Editor The National Provisioner:

I would like a good recipe for veal loaf. The recipe in "The Packers' Encyclopedia" is all right for delicatessen use, but I would like a formula for ordinary use.

In reply to this inquiry the following formula and directions for making a standard luncheon meat loaf are given:

Luncheon Meat Loaf.

Meats:

- 30 lbs. dry cured boneless bull meat or chucks.
- 30 lbs. dry cured lean pork trimmings.
- 30 lbs. dry cured pork cheek meat.
- 10 lbs. fresh regular pork trimmings.

100 lbs.

- 5 lbs. cracker meal.
- 5 lbs. cereal.
- 20 per cent crushed ice.

Spices:

- 3 lbs. salt (if fresh meats are used).
- 8 oz. granulated sugar.
- 2 oz. nitrate of soda or saltpetre.
- 5 oz. ground white pepper.
- 2 oz. ground nutmeg.
- 1 oz. rubbed sage.
- 2 lbs. peeled onions.

Grind all meats through the $\frac{1}{8}$ -in. plate of hasher, then put beef and pork cheeks in silent cutting machine and chop about three minutes, gradually adding cereal, cracker meal and crushed ice. Then add lean and regular pork trimmings and chop all together for about two minutes additional.

Then carry the chopped meat to the bench and mix and scale in pans preparatory to baking. Knead the meats thoroughly with the hands to exclude air pockets, and fill in tins, 5 lbs. 14 oz. to each tin.

Then put in a rotary bake oven, starting with a temperature of about 250 deg for the first hour; then raise to 300 deg. for the second hour; then gradually raise the temperature to 350 deg. to finish the product. The required time to bake meat loaf should be from three to three and one-quarter hours.

When the product is finished remove from the bake oven and empty out of tins immediately, saving the grease from each tin. In a packinghouse this is taken to the grease tank.

After the product is removed from the tins, place the loaves on a flat truck or table and apply, with a small brush, a solution of sugar and hot water over the top of each loaf, to develop and maintain the color.

Allow the finished product to remain in a natural temperature before taking to the packing cooler to be wrapped and packed for prompt sale or shipment.

Do you know how to take off a steer hide, or a calf skin, so that it will grade No. 1? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

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result from the efficient and economic operation in production and sales.

My Sales and Service

combination fulfill these needs. Write for details.

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Cable address "ROLESNELY"

Pickled Pigs' Feet

Putting out a pickled pigs' feet product that will keep in condition and also have an attractive appearance for the customer is an art not possessed by every packer. One old-time firm makes a specialty of this product and has always held a good trade because it maintained its standard of quality and appetizing appearance.

A small packer in the Southwest writes as follows:

Editor The National Provisioner:

This company has had in the past considerable trouble in the preparing of their pickled pigs' feet.

Firstly, we cannot get them to hold up, and so we get considerable claims in the way of spoiled goods.

Secondly, we do not seem to be able to prepare the feet so that they will make a presentable appearance. Perhaps it is in the curing and cooking that we are at fault. We would appreciate a full formula.

Following are full directions for the preparation of pickled pigs' feet:

Handling.—Just as soon as the feet are received from the cutting floor, store them in the cooler until ready to shave. Do not carry more than one truckload of feet in the shaving room at a time.

Scalding.—Scald the feet 15 to 20 minutes in water at a temperature of 130 deg. to 140 deg. Pull the toes and take the feet to the shaving room, allowing them to remain in the scalding water just long enough to scald them, but no longer.

Shaving.—Shave the feet first on a machine. Then they are to be shaved and singed by hand. During the process of finishing have the feet in a tub that holds 50 lbs. or less. Do not use any water in the tub, but have convenient to the shaver a pail of water, so that he can dip the feet to remove loose hair. When cleaned put in ice water, kept at 45 deg. or less.

Remove the feet every two hours, taking them to the cooler. Drain and weigh and transfer to the cellar to be spread on racks in one layer over night, at a temperature of 32 deg. to 36 deg. They are then ready to be shipped fresh. Use plenty of ice in shipping from the middle of March to the middle of October, and all the year around in the South.

Mould in Sausage

Packers and sausagemakers have always had a lot of trouble with mould or discoloration in certain varieties of sausage. Many of them have been puzzled as to the remedy.

In a recent issue of THE NATIONAL PROVISIONER a packinghouse superintendent who had studied this matter thoroughly gave his views as to the way to prevent mould and discoloration. This article has been reprinted, and copies may be had by subscribers to THE NATIONAL PROVISIONER upon application to the Editor, Old Colony Building, Chicago, Illinois.

Keep the feet from fresh water as much as possible after scalding. Do not hold over 24 hours before scalding.

Curing.—Feet that are not shipped fresh are to be put into vats and covered with 80 deg. pickle. Add 1 lb. 10 oz. of double refined nitrate of soda or 2 lbs. saltpetre to each 800 lbs. of feet. Hold in pickle not less than 8 days and not over 20 days. At that time they will be ready to cook. On feet that have been frozen 15 days should be the minimum cooking age.

Before cooking the cured feet, cut the skin with a sharp knife for the full length of foot, on a straight line from between toes to shank. This is on account of the cooking causing the skin to shrink, and it will naturally break unless the tension is relieved. By cutting as described the skin will be reasonably free from breaks.

Cooking.—First see that the cooking box is clean. Fill the box carefully with feet. Let the water rise one inch above the feet. Turn on steam and skim until water comes to a boil. Then shut down cover and turn off steam. It is not necessary to look at the feet for three hours; then look to see how near they are to be-

ing done. In summer it will not be necessary to turn the steam on again, as the grease on top will keep in the heat. In winter it may be necessary to use a little more steam, keeping at 180 deg. until cooked.

Chilling and Packing.—Chill in the same vat with ice cold water, and split and pack for storage—250 lbs. in tierce, 1,200 lbs. in a 1,500-lb. vat, 800 lbs. in 1,000-lb. vat—filling same with 45-grain vinegar and repriming with 22½-grain vinegar at 30 days when necessary.

Feet handled in this manner should keep in good condition for at least 5 months. It is not deemed advisable to carry feet any longer than 5 months.

After feet have been in vinegar for 20 days or over they are ready to pack for shipment in small packages as follows: Tierces, 300 lbs.; barrels, 200 lbs.; ½ barrels, 75 lbs.; ¼ barrels, 35 lbs.; ⅛ barrel, 17 lbs.; kits, 13 lbs.

MARKING MEAT IN ENGLAND.

A bill to amend the Merchandise Marks Acts with respect to imported agricultural produce, according to dispatches received by the Government from England, was introduced into the House of Commons. Under the terms of the bill imported meat would have to be indelibly marked to indicate the country of origin "or that the meat is imported produce." Pieces of meat customarily imported in boxes, barrels or like packages would have to be marked only as respects the container. Provisions of the bill would not include cooked, canned or potted meats, sausage or offals. The bill seeks to provide that where imported meat is exposed for sale, retail dealers must expose it on slabs, rails or counters bearing a label indicating the country of origin or the fact that it is imported. Each imported egg would have to be marked.

Advices from England indicate that the measure has the warm support of a large and influential group of members of the House of Commons. It is possible that amendments will develop.

Accurate

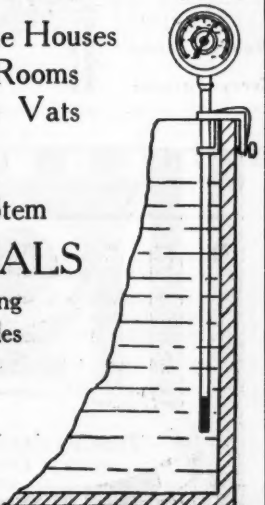


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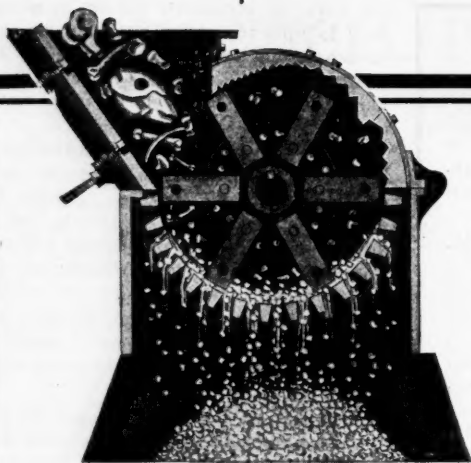
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Lower—Considerable Liquidation—Hog Receipts Fall Off—Hog Prices Unsettled.

The past week in the provision market has shown quite a sharp decline in hog and product values followed by some recovery and a little feeling of uncertainty as to the immediate situation ahead of the market. The decline in lard values from the recent high levels has been about $1\frac{1}{2}$ c a pound, and the decline in hogs has been also quite sharp. There is, however, evidence of considerable holding back of hogs by the country at the lower range of prices, so that the declining tendency of the market may be checked.

The average price of hogs last week of 8.10c in Chicago was the lowest, with one exception in 1915, for the corresponding week in the last ten years. On the other hand, the average price of cattle of 9.05c was higher than any corresponding week, immediately prior to the war, and since 1920. The fact that the price of hogs is relatively low, compared with the corresponding prices of previous years, and cattle are relatively high seem to be due to the relative pressure of the hog movement.

Hog Receipts a Record.

Last week receipts of hogs at the seven principal markets were 591,000, against 331,000 last year. The February movement of hogs was liberal, but the March movement was also very liberal, and the March figures of total receipts at public stock yards were 4,926,000 head, compared with 3,411,000 head last year, and the total receipts for three months this year have been the largest since comparative records for the markets were available. The total for 1923 was 14,724,000, against 11,302,000 last year, a gain of 3,400,000 head. The slaughter of hogs in March at the

same markets were 3,334,000 head, against 2,246,000 head last year, and for three months the slaughter has been 9,444,000, against 7,015,000 last year. The increase in the March slaughter compared with the average was 36.4%, and the increase in the receipts 31.0%. The slaughter of cattle for the three months this year was 2,912,000, against 2,742,000 last year. The March slaughter was 27,904 under the five year average of 2.8%.

A very interesting statement has been made by the U. S. Bureau of Agricultural Economics on the stocker and feeder shipments, showing that from July 1 to April 6th the stocker and feeder shipments of calves and cattle have been 3,543,000, against 2,639,622 last year, and 2,591,812 two years ago. The increase over the average of the past two years has been 35.3%. The stocker and feeder shipments of hogs for the same period 451,326, against 246,082 last year, and sheep 2,830,365, against 2,335,305 last year.

More Brood Sows, More Pigs.

The government statement of the number of brood sows in the country attracted a good deal of attention. The report showed an increase of 6.7% over last year, with the total 13,256,000, against 12,424,000 last year, 11,187,000 two years ago, and 11,417,000 three years ago. The largest increase in the number of brood sows appears in the corn belt states, with 17% increase in South Dakota, 10% increase in Iowa, Kansas and Indiana, 9% increase in Nebraska, and 8% increase in Missouri.

This increase in the number of brood sows certainly points to the probability of an increased hog supply over last year, and may possibly be responsible for the recent decline in prices. The effect of last year's increase of 1,237,000 brood

sows over last year is in part reflected in the increase in last year's total hog receipts at principal points of 2,966,000 over the preceding year, and the increase the past three months of 2,424,000. The increase in number of brood sows this year is 834,000 over last year, and with the ordinary average litter the possibilities for the increase in the number of hogs available would indicate a continued increased movement of hogs for the next year.

Hog Price Down and Corn Up.

In this connection the question of feed costs is beginning to be rather important. Until recently there has been quite a good profit in the last two or three months in feeding operations, although much less than during the previous eighteen months to two years. With the average price of hogs down to 7.75c and the price of corn around 80c, the profit in feeding hogs compared with selling corn has entirely disappeared, but the hogs are in the country and must be taken care of.

There would seem to be evidence that the number of hogs available was relatively large, while the result of last year's corn crop made a feed supply relatively small, and this situation is reflected in the price of hogs compared with the corresponding periods in previous years, and the price of feedstuffs. Compared with last year the average price of hogs at the beginning of this week was 2.30c per hundred less, while the price of corn was about 18 to 19c more than last year, making a serious change in the question of feeding costs and feeding returns, while the price of other feedstuffs and corn have also changed adversely from the feeder's standpoint.

Good Foreign Demand for Lard.

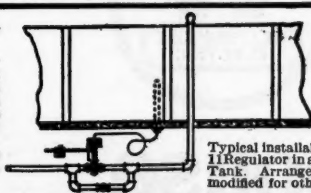
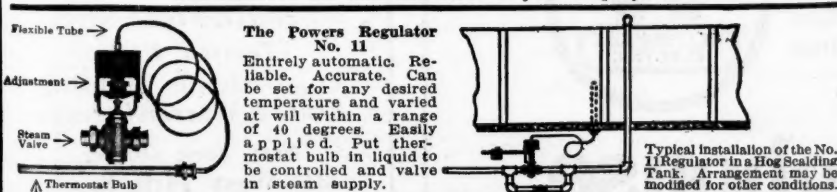
The export movement of products continues very good, and for the past week the shipments of lard were 23,000,000 lbs., against 11,841,000 lbs. last year, and the shipment of meats 17,562,000 lbs., against 10,587,000 lbs. a year ago. The feature of

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the export movement in lard is the continued demand from the Continent, particularly Germany, while the principal demand for meats continued to be from the United Kingdom.

PORK.—The market was quiet but firm with mess at New York \$27.50@28.00; family \$32@38, short clears \$23@29. At Chicago mess was quoted at \$24.50.

LARD.—Domestic demand continues fairly good, but export interest is quiet and the market was irregular. At New York prime western was quoted at 11.75@11.85c, middle western 11.65@11.75c, city 11½c, refined to the continent 13c, South American 13¼c, Brazil kegs 14¼c, and compound 13¼@13½c. At Chicago regular lard in round lots was quoted at May price, loose lard at .75 under May and leaf lard .55 under May.

BEEF.—The market was dull and steady with mess at New York \$16@17, packer \$17.00@17.50, family \$21@22, extra India mess \$32@35, No. 1 canned roast beef \$3.25, No. 2, \$5.25, and sweet pickled tongues \$55@65 per bbl.

SEE PAGE 37 FOR LATER MARKETS.

MOST HOG PRODUCTS ON RECORD.

The corn and hog outlook has been carefully studied by a committee appointed by Secretary of Agriculture Wallace and the recent statement made by it is of great interest. It is as follows:

The corn situation at this date is about normal, stocks on farms being almost exactly the same as the 5-year pre-war average. Between now and the time the new crop is harvested there will be some tendency toward corn shortage because of the larger number of hogs on feed.

Hog production has been heavy and is still in a state of expansion. Unless bad weather and other conditions have reduced the number of spring pigs to an unusual degree, the price of hogs may be depressed next fall and winter.

During the past winter more pounds of pork products were produced than in any previous winter in history, amounting to a 30 per cent increase over the preceding year.

The storage holdings of pork and lard were on April 1, 1923, 929 million pounds as compared to 677 million pounds on April 1, 1922, an increase of 37 per cent in the year, an equivalent on a liberal estimate for carcass weights of over 1,300,000 hogs. All products except lard show a distinct increase.

The prospect which producers must face before a year has elapsed is the absorption by domestic and foreign consumers of a surplus of over six million hogs and 250 million pounds of stored products. This represents a surplus of over seven million hogs, approximately 12% above last year's production.

RECORD WINTER FOR HOG PRODUCT.

With Less Foreign Trade, Must Rely on Home Demand.

(Special Letter to The National Provisioner from James A. Duggan of E. Lewis & Co.)

Our prediction of 7-cent hogs in Chicago is close to verification. This week's average is around \$7.65 and heavy sows are selling from \$6.00 to \$6.50 a 100 lbs. on a very indifferent market.

Hogs will no doubt work to 7 cents a 100 lbs. during May and June. Again we say it is useless to ignore the supply and demand law. Prices must fit conditions and there are no clouded conditions.

Receipts of hogs are causing a greater supply of product than the demand can absorb. At 20 markets the receipts are about 3½ million hogs so far this year above a similar time last year.

Wallace Committee Reports.

A committee of well informed economic experts selected by Secretary Wallace submitted a report which has been made public, which claims that the holdings of pork and lard are 37 per cent over last year and that more pounds of pork and lard were produced last winter than any time in history, and also says "the export outlook looks less promising than in 1922," and that hope lies in a good domestic demand through our prosperous conditions, that may last from six to nine months.

It is an unfortunate situation that two of our leading industries, the backbone of the country, the livestock and packing industries, in this, a very prosperous era, suffer an uphill fight to make both ends meet, while the products of both of these industries go to the consumer through the retail butcher at prices that existed during much higher levels of live hogs.

Butter, eggs, coffee, tea, cheese, canned goods, and in fact most articles handled by the retailer, are kept within reasonable bounds. In fact some wholesalers of foods advertise in daily papers that any retailer charging over a certain named price is an extortionist.

In meat foods there seems no limit to what some retailers will exact, according to certain authorities. There should be some remedy for this evil.

As to future price of hogs and hog products, owing to the plentifulness of hogs, we see little likelihood of any per-

manent advance all summer and fall. In fact we do not think they will sell much over 7 cents during the summer and fall. Next winter's prices depend altogether on how the spring pigs come through the present bad spring, the worst in years for pig raising.

Lard Headed for Lower Price.

Lard and oils in the future market have a heavy undertone, and while a hesitating market might exist for a time, lower levels will follow the plentiful supply of hogs that will continue to come to market.

It is claimed that storage holdings of pork and lard on April 1 were 929,000,000 lbs., as against 677,000,000 lbs. in 1922; that more pounds of pork were produced during the past winter than any previous winter in history. It amounted to 30 per cent increase over the preceding year, which was a record in pounds produced.

This condition is depressing to hog products and the more so as warm weather is drawing near, with cheap fish, butter, eggs, vegetables, etc. Fish dropped 20c a lb. in 10 days, butter 10c lb., eggs are retailing around 30c. All seasonal price conditions considered, 10c lard looks logical to us during May or June.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending April 21, 1923, with comparisons:

	PORK, BBLs.		From Nov. 1, 1922, to Apr. 21, 1923.
	Week ended Apr. 21, 1923.	Week ended Apr. 22, 1922.	
United Kingdom....	100	88	3,363
Continent	350	465	12,189
So. and Cent. Amer.	590
West Indies	10,508
R. N. A. Colonies	200
Other countries.....	270
Total	450	553	26,920

BACON AND HAMs, LBS.			
United Kingdom.....	7,158,400	3,687,000	269,176,850
Continent	5,868,500	2,245,000	110,483,450
So. and Cent. Amer.	225,500
West Indies	3,003,400
B. N. A. Colonies	22,300
Other countries.....	25,000	501,700
Total	13,026,900	5,957,000	383,413,200

LARD, LBS.			
United Kingdom....	5,499,107	3,072,761	147,073,525
Continent	9,400,405	4,690,600	237,939,353
So. and Cent. Amer.	1,084,673
West Indies	254,000	729,000	5,710,000
B. N. A. Colonies.....	61,000
Other countries.....	176,400

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and Ham, lbs.	Lard, lbs.
New York	450	11,379,900	13,407,512
Boston	28,000	200,000
Philadelphia	28,000
Baltimore	25,000	47,000
New Orleans	480,000
St. John, N. B.	1,594,000	931,000

Total, week	450	13,026,900	15,153,512
Previous week	576	17,224,200	12,319,115
Two weeks ago	455	14,132,550	22,962,571
Cor. week, 1922	550	5,937,000	8,492,761

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1922, to April 21, 1923:

	1922 to 1923.	1921 to 1922.	Increase.
Pork	5,384,000	2,905,800	2,478,200
Bacon and hams.....	383,413,200	241,057,467	142,355,733
Lard	452,044,951	300,605,279	151,439,672

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market developed a much softer tone this week, and sales were reported as low as 8½¢ delivered for city extra, New York, equal to 8½¢ export, or ¾¢ lower than a week ago. Soapers were moderate, buyers on the decline, but the disposition was to hold off, owing to more liberal offerings, and an easier undertone elsewhere in the grease list. A sharp decline abroad, and the warmer weather were factors, but at the same time, South American ruled above a market here.

At the London auction, on April 25, 2,038 casks were offered and only 200 sold, at prices two shillings lower than the previous week. At Liverpool, however, Australian tallow was unchanged, with fine and good mixed quoted at 43s 6d.

In the west, tallow was quiet, with buyers showing little interest, and the undertone easier. At New York City was quoted at 8½¢ nominal, special loose 8½¢ nominal, extra at 8½¢ nominal, and edible 10¼¢@10½¢ nominal. At Chicago prime packer was quoted at 8½¢, No. 1 at 8½¢, No. 2 at 8¢ and edible 10¼¢@10½¢.

STEARINE—A quiet demand and a weaker market were quoted in stearine, with prices down a half cent from last week, with sales of oleo at New York reported at 10½¢. The easier tone in tallow and more liberal offerings, appeared to be the feature. The Chicago market was reported quiet, with oleo 10¼¢ nominal, while lard stearine New York was 14½¢ nominal, and at Chicago, 13¼¢@14¢.

OLEO OIL—The market was dull and firm, with extra at New York 14½¢ nominal, medium 12½¢ nominal, and lower grades 12¢ nominal. At Chicago extra was 13¼¢@13½¢.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—The market was dull and barely steady, with most interests watching the developments in the western lard market. At New York edible was quoted at \$1.14@1.16 per gallon, extra winter \$1.02@1.05, extra 98¢@\$.91, extra No. 1 94¢@96¢, No. 1 at 92¢@94¢, and No. 2 at 90¢@92¢.

NEATSFOOT OIL—Trade was small and the market steady with pure oil at New York quoted \$1.02@1.04 per gallon, extra 97¢@98¢, No. 1 at 92¢@94¢ and cold pressed \$1.28@1.35.

GREASES—With demand less active, the market took on an easier undertone, although there were inquiries in the market not far from a workable basis. At New York yellow and choice house were 8¼¢@8½¢, and white at 9¼¢@10¼¢, with export demand for the latter quiet. Chicago reported white grease a slow sale, and the market 8½¢ delivered, with fresh buyers' ideas ¾¢ under that figure, while yellow sold at eight cents delivered, for 20% acid stock, brown, last sale, 7½¢ delivered, and house 7¼¢@8¢ asked.

BIG HOG LOSS IN 1922.

An average of one hog out of every seven slaughtered in establishments under federal inspection during 1922 showed lesions of tuberculosis, according to the U. S. Meat Inspection Service. Altogether, 39,416,439 hogs were slaughtered under federal inspection in 1922, and 5,640,061 of them showed lesions of the disease.

Hogs are infected principally by follow-

ing diseased cattle in the feed lot and by drinking milk from tuberculous cattle. Because of the short-feeding period of hogs, the tuberculous lesions are usually localized; the head and glands of the neck are most commonly affected.

However, it is estimated that in 1922 more than \$2,000,000 worth of pork was condemned as unfit for human food on account of tuberculosis. This is but a part of the total loss sustained by the nation on account of tuberculosis in hogs. Animals affected with the disease can not make the best gains, and the danger to human health is a factor always to be considered.

The vigorous campaign being conducted for the eradication of this dread disease has resulted up to March 1, 1923, in 24,132 accredited herds in the United States, in which more than a half million cattle have been pronounced free from tuberculosis. Every herd that is freed reduces the menace to the hog industry.

CANADA LEADS ON EGG GRADES.

Sale of eggs by grade only in domestic trading was the principal result of a recent conference of Canadian producers, trade and consumers at Ottawa. This is one of the most important decisions ever made as far as the egg industry in Canada is concerned. As Canada led the world in selling eggs for export by grade, so she now shows the way in selling them by grade in home marketing. This law will go into effect at a date yet to be fixed in May next.

Under the new regulations, eggs can be sold only by standard legal grade. These grades are three in number: Extras, firsts and seconds.

Packinghouse By-Products Markets

Blood.

Chicago, April 25, 1923.

There has been no trading in blood at all this week. Sellers must lower their ideas before there can be much business done.

	Unit ammonia
Ground	\$3.50@3.60
Crushed and unground.....	3.25@3.40

Digester Hog Tankage Materials.

High grade ground is easier this week and there have been some sales at \$3.25, Chicago. It is likely that it will be on this basis for some time.

	Unit ammonia
Ground, 11½ to 12½ ammonia.....	\$3.10@3.25
Unground, 10 to 11½ ammonia.....	2.85@3.00
Unground, 7 to 9½ ammonia.....	2.50@2.75

Fertilizer Tankage Materials.

This market is dead at the present time and is likely to remain so for a while. It will probably look up about the first of June.

	Unit ammonia
High grade, ground, 10-11½ ammonia.....	\$2.90@3.00
Lower grade, ground, 6-9½ ammonia.....	2.65@2.80
Medium to high grade, unground.....	2.50@2.75
Low grade and country rend., unground.....	2.15@2.40
Hog meal	2.65@2.75
Liquid stick	2.50@2.60
Grinding hoots, pigs' toes, dry.....	30.00@32.00

Bone Meals.

This market is very quiet and easy. Sellers are said to be soliciting business under the asking prices.

	Per ton.
Raw bone meal.....	\$34.00@36.00
Steamed, ground	24.00@26.00
Steamed, unground	20.00@22.00

Cracklings.

Cracklings are also very quiet. Eastern markets are well cleaned up but there is no strength to the market. There is a

BRITISH PROVISION MARKETS.

(Special Report to The National Provisioner.)

Liverpool, England, April 14, 1922.—The American bacon trade has had a dull tone this week. There has been a lack of interest from the country, consequently a disappointing effect upon the market here. Towards the close of the week the demand shows some signs of improvement, especially on A. C. hams and Cumberland cut. Arrivals continue moderate and the long bacon market has a firm tone. Prices remain about steady, but no volume is being done.

In hams, long cuts are scarce and in good request at full prices, and A. C.'s, which are freely offered, are meeting an improved demand which holders readily meet.

Shoulders are finding a fair consumption at present prices, but there remain fair stocks on hand.

Irish, Danish and Canadian bacon are all scarce and have a firm tone.

Lard is a quiet trade, but a steady consumption keeps stocks from accumulating.

EASTERN FERTILIZER MARKETS.

New York, April 25, 1923.—The producers of tankage and similar materials in New York and vicinity are accumulating stocks as buying is extremely limited. The asking price for ground tankage is about \$3.50 and 10¢ and for unground \$3.25 and 10¢ f. o. b. New York, but it is very easy to purchase under these figures.

The fertilizer manufacturers have about all the tankage they will need to carry them through to the end of the season and they will not take any material in now and carry it through the summer because they think the prices will go still lower.

Both raw and steamed bonemeal are scarce and command good prices.

little more demand for pork than for beef cracklings.

	Per ton.
Pork, according to grease and quality.....	\$55.00@70.00
Beef, according to grease and quality.....	40.00@50.00

Mfg. Bones, Horns and Hoofs.

This market has shown little change at the following quotations:

	Per ton.
No. 1 horns.....	\$275.00@300.00
No. 2 horns.....	225.00@250.00
No. 3 horns.....	150.00@200.00
Culls.....	32.00@34.00
Hoofs, black and striped, unassorted.....	30.00@38.00
Hoofs, white, unassorted.....	50.00@60.00
Round shin bones, unassorted, heavies.....	55.00@65.00
Round shin bones, unassorted, light.....	70.00@80.00
Flat shin bones, unassorted, heavies.....	65.00@70.00
Flat shin bones, unassorted, light.....	55.00@60.00
Thigh bones, unassorted, heavies.....	85.00@95.00
Thigh bones, unassorted, lights.....	70.00@80.00

Glue and Gelatin Stock.

Jaws, skulls and knuckles are easier and buyers' ideas are down to \$38.00 and the market on junk bones is down to about \$30.00.

	Per ton.
Calf stock	\$32.00@36.00
Edible pig skin strips.....	70.00@75.00
Rejected manufacturing bones.....	55.00@57.50
Horn piths	38.00@40.00
Cattle jaws, skulls and knuckles.....	36.00@38.00
Junk and hotel kitchen bones.....	26.00@28.00
Sinews, pizzels and hide trimmings.....	18.00@20.00

Hog Hair.

Demand for hog hair has continued steady. Coiled dried winter has sold 2½¢ f. o. b. production points and 7¢ for winter processed.

Pig Skin Strips.

The market has been quiet and steady. No. 1 tanner stock wanted at 5¼¢ per lb., with No. 2's and 3's going for gelatin purposes, if government inspected and frozen, at around 3½¢ lb. basis Chicago.

Production and Uses of Corn Oil

Furnishing about 75,000,000 pounds of edible fats each year corn ranks next to cotton as the source of edible fats and oils for the United States. The original reason for producing corn oil was to remove from the corn and corn products the germ which was undesirable. The first reason then was not to produce the oil as a commercial proposition, although as early as 1875 an attempt was made to extract the oil from the corn with carbon bisulphide in order to furnish the fat-free meal for distilleries. A little later a flotation method was suggested by which the germ was separated from the rest of the kernel by means of flotation in brine of 15 deg. Be.

But the production of corn received its great impetus when the manufacture of such products as corn meal, hominy grits, corn flakes and others was begun. With these products it was found best to remove the germ from the kernel. This was found necessary especially when they were to be shipped and stored for the fat in the germ becomes rancid under the influence of moisture and warm weather and a deterioration of the products sets in.

A recent account of the uses of corn oil summarizes them in a very interesting way as follows:

For the manufacture of starch and glucose, only the pure carbohydrate can be utilized and the germ together with other parts of the kernel must be removed. The degerming of corn in both the hominy and the corn starch industries soon become a definite step in the manufacture of such products, but the germs were disposed of as stock feed and not at first utilized for the preparation of corn oil.

It was not long, however, before the value of these germs as a source of oil was recognized and the installation of equipment to remove the oil from the germs went forward rapidly so that at the present time no hominy mill of any size nor any starch plant, so far as known, has failed to make the production of corn oil an integral part of its operation.

Degerming Process.

The process of degerming differs considerably in these two types of plants. In the hominy mills the germs are removed by the dry process which consists essentially of sifting the germ from the coarsely cracked kernels by means of reels. By this method, from 4 to 4.5 pounds of germ material are obtained from a bushel of corn. The germs are more or less cracked and the smaller portions go into the feed stock. Adhering starch and other matter, however, cannot be entirely removed from the germs, consequently the material yields only from 12 to 15 per cent of oil.

In the starch plants the germs are separated from the cracked kernels with very little loss, and are so thoroughly freed from starch and other matter by flotation and subsequent washing that a bushel of corn by this so-called wet process yields only about 3.5 pounds of germs from which, however, 35 to 40 per cent of oil can be obtained. The amount of oil obtained from a bushel of corn in the hominy mills is therefore about half a pound, while in the starch and glucose plants the average production is one and a quarter pounds per bushel.

The removal of the oil was at first accomplished by means of hydraulic presses but in the course of time these were almost entirely replaced by the expellers, which have been found very efficient for material of the character of corn germs.

In the last few years solvent extraction methods have been introduced in some places. Time has not yet demonstrated whether this method is more efficient than the expeller method or whether it yields as good a product. If such should prove to be the case, it is possible that the industry will pass through still another change. The cost of removing the oil from the germs by means of the expeller is approximately one cent per pound of oil from dry process germs, and from one-third to one-half a cent from wet process germs. These figures do not include overhead charges which are intimately involved with the other plant operations.

Refining Oil for Edible Uses.

Corn oil prepared from sound corn is comparatively pure. It is low in free fatty acids, especially that prepared from dry process germs, and the odor and taste, which are cereal-like in character, are neither harmful nor entirely unpleasant. In its crude state the oil is used, no doubt, to a limited extent for edible purposes in small bakeries, but approximately 70 per cent of the total production is subjected to a refining process, and this indicates practically the proportion of the oil that is used for food purposes.

Corn oil is refined by methods similar to those used for other vegetable oils, and the final product is a pale yellow oil which can be used for all edible purposes for which peanut and cottonseed oils are adapted. The refining operations are confined to five or six companies which refine not only the oil produced in their own plant, but much of that produced in the smaller plants which are too small to warrant the installation of refining equipment.

It is estimated that to prepare an edible oil from crude oil in an equipment handling 50,000 pounds of oil a week, the cost will be about 1.6 cents a pound, provided the operation is carried on in connection with a hominy or starch mill so that the overhead expense will be chargeable only in part to the refining operation.

Composition of the Oil.

In its physical and chemical constants corn oil resembles cottonseed and soya bean oils. Its iodine number ranges from 115 to 125, being lower than that of soya bean oil, and higher than that of cottonseed oil. The solidifying point of its fatty acids is about 18 to 19 deg., being somewhat lower than that of soya bean oil and much lower than that of cottonseed oil. According to the recent investigations of Baughman and Jamieson the oil contains the following acids: Oleic, 43.4 per cent; linolic, 39.1 per cent; palmitic, 7.3; stearic, 3.3 per cent; arachidic, 0.4 per cent; and lingoceric, 0.2 per cent.

Corn oil is used for both technical and food purposes.

In the early history of its manufacture it found its sole application in soaps and paints, but the development of refining methods has made it possible to divert practically all the good grade of corn oil to food purposes. It is used in the manufacture of lard and butter substitutes, also for salad and cooking oils, and there is a growing demand in the large bakeries for its use as shortening. The poorer grade of oil finds its way mostly into soap and to a limited extent into cheap paints.

Corn oil is classed as a semi-drying oil but its drying properties are so slight that it finds only a very limited application in the manufacture of paints and only in connection with other oils. In the manufacture of rubber substitutes, it has been used with much success. The extent to which the oil is used for non-edible purposes is largely governed by the condition of the corn crop. Unless the corn is completely ripened, the oil produced therefrom is likely to be dark and to contain a considerable percentage of free fatty acids. Such oils cannot be refined eco-

nomically and are usually used for non-edible purposes. In 1917 much of the corn failed to ripen properly, and the oil produced from that year's crop was of exceedingly poor quality.

Statistics of Production.

Statistics show that from 1912 to 1917 the annual production of corn oil (edible and inedible) increased from 73,000,000 to 118,000,000 pounds. Since then it has declined to about 90,000,000 pounds annually. The greatly increased production during the years of the war was due, of course, to the large increase in the manufacture of corn products in general. Owing to the flour-substitute regulations, much more than the normal amount of corn meal was used, hence the milling of corn in hominy mills increased greatly. The removal of these regulations in the late fall of 1918 and the advent of prohibition shortly afterwards greatly reduced the market for hominy products, with a consequent decrease in the production of the oil.

Since corn oil is a by-product industry the production will always be governed by the conditions prevailing in the corn products market. From an economic standpoint the degerming of corn and the expelling of oil as an independent operation is not practical, hence the price and demand for grits, meal, flakes, corn starches, and glucose will determine the scope of the industry rather than the cost of corn and the value of the oil.

GREEK MARKET FOR EDIBLE FATS.

Greek imports of edible fats, received mainly from the neighboring Balkan and Mediterranean countries, in recent years have decreased to very small proportions. Their place has been taken largely by American oleo and mutton oil and French cocoanut oil. Imports of these oils for the first nine months of 1922 and the corresponding period of 1921 are shown in the following table:

Items and countries of origin.	First 9 mos. of—	
	1921	1922.
Oleo and mutton oil:	Tons.	Tons.
United States.....	1,224	828
Netherlands.....	42	41
Canada.....	39	...
All other countries.....	26	31
Total.....	1,322	900
Cocoanut oil:		
France.....	83	585
All other countries.....	...	86
Total.....	83	671

As shown by the above statistics, imports of cocoanut oil have been important only since the beginning of last year, when it was introduced for cooking purposes under the lower customs classification of industrial fats. It never had been imported before except for industrial purposes. This discrimination has since been adjusted, but despite this the price of cocoanut oil has been kept below that of oleo and mutton oil.

The American as well as the French oils are sold on brands, and while the well-established ones are accepted without difficulty, it is not easy to introduce new ones except by systematic efforts. Oleo oil is considered a better product than cocoanut oil and in normal times commanded a premium over the latter. Under present exchange conditions, however, the lower price of the French article is the principal consideration, and increasing quantities are being shipped from Marseille.

The French oil is packed with two tin boxes in a case and thereby has an advantage in respect to customs duties, which are assessed on the net weight of such packages, but on the gross weight of commodities packed in barrels. Moreover, packing in tin better prevents leakage, which is not infrequent in the case of oleo oil during the summer.

The buying season for oleo oil is principally during the cooler season—from September to May.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Quiet—Prices Rally—Cash Situation Strong—Refiners on Both Sides—May Position Tight—Small Deliveries Expected.

The volume of trade in cotton oil futures on the New York Produce Exchange the past week has been light and rather disappointing, in view of the evidence of a strong position, but the undertone was somewhat firmer and prices, after dropping eighty to ninety points from the highs of the month, rallied 25 to 30 points from the lows. Liquidation was noticeably less active, and the market gave signs of an oversold position at times, and it took but little scattered buying and covering to bring about a recovery. On the small bulges, offerings showed some increase, but there was no aggressive selling, while a good part of the trade appeared to be for refiners, who were buying July and selling September, presumably transferring hedges, forcing September to a discount of twelve to fourteen points under July, which is a rather peculiar situation, particularly if the market is to encounter a tight cash oil situation as the season comes to a close.

A rally in lard helped the market some-

what, but lard met considerable resistance on the bulges, and with the hog movement still liberal, though smaller than of late, the situation was not surprising. Cash lard business was fair, but stocks are accumulating, and the unfavorable weather for spring farm work, together with the tightness in corn, apparently accounts for the persistent marketing of hogs. With a return of favorable weather conditions, planting will be on the increase, and with a recognized shortage in farm labor, there will be less time for hog marketing, as the trade sees it, and a sharp drop in receipts.

Cash Oil Demand Good.

Cash oil demand continues fairly good—in fact, the past few days it has shown considerable improvement—while a better trade in compound has come to light this week. The fact that the bulk of the business is for quick shipment has led to the conclusion that consumers' supplies are not as large as had been anticipated, and as a result, spot oil continued to command large premiums. At New York winter oil was quoted at $13\frac{1}{2}$ @ $13\frac{3}{4}$ c, cooking oil about 13c, while compound was slightly easier and quoted at $13\frac{3}{4}$ @ $13\frac{1}{2}$ c, with

prime western lard at New York 11.75@11.85c, middle western 11.65@11.75c, and city lard $11\frac{1}{2}$ c.

An interesting feature that has come to light is the report that packing interests are long of May oil, and intend taking delivery. The open interest in May is larger than generally supposed, and it is claimed that the short interest is speculative, and largely against long May lard. It was estimated that five or six thousand barrels would be taken in on contract, and where the oil would come from was difficult to trace. A local operator with oil in store at New York is credited with being short of May, and as intending to make delivery, but it is generally felt that the New York stocks do not amount to more than three or four thousand barrels, at the outside, and there is a possibility of a tight situation developing.

May Oil Likely to Top July.

In some quarters expectations are that May will go to a premium of 25 or 50 points over July, and with cash oil at a premium, it is felt that deliveries will be light, particularly with the general knowledge that oil delivered will not come back upon the market. At the same time, it

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is said that light deliveries might adversely affect the market for a time, particularly if they fell into speculators' hands, which would bring about liquidation. The oil market contains within itself a very strong position, not only statistically, but also from the unfavorable cotton weather, which if continued much longer may prevent the anticipated increase in the cotton area this year.

However, the grease situation is less strong, as a whole, with tallow $\frac{1}{4}$ c lower this week at $8\frac{3}{4}$ c sales for city extra, New York, delivered, oleo stearine $\frac{1}{2}$ c lower at $10\frac{1}{2}$ c sales, coconut oil and copra easier, and with the edge off of the grease market. The fact that the warm summer months are approaching, when distribution naturally lightens, is also harped upon, but one cannot get away from the fact that there is but 125,000 bbls. available for monthly distribution for the balance of the season, which will leave a carry-over of 436,000 bbls., the same as last year, an amount which resulted in a strong oil position the early part of the present season.

Weather Report for Cotton.

The Weather Bureau's weekly report for the cotton belt follows:

The first part of the week was too cool for best results in the Eastern portion of the cotton belt but much warmer weather prevailed during the latter part and there was less rainfall in most central and Western cotton growing districts. In general these conditions gave a rather marked improvement in the cotton growing states. The week brought more favorable weather for field work in Texas and Louisiana, although the soil continued too wet in many localities particularly in Central and

Southeastern Texas. Chopping was in progress in Southern Texas northward to Corpus Christi and the progress was reported as generally fair except in the wet areas. Planting made satisfactory progress in Oklahoma and excellent advance in Arkansas, extending to the Northern portion of the latter state.

Considerable cotton was planted in Mississippi though mostly in soil too wet for best results, while planting was completed in some Southern sections of Alabama. The first part of the week was too cool in the Carolinas and Georgia but the last part was more favorable and much planting was accomplished. Crop was coming up poorly in Georgia and much replanting was necessary but stands were fair to good in Florida. In the east, planting became general to central North Carolina.

Progress and condition fairly good except in wet areas where poor with crop late and stands unsatisfactory. Chopping progressed from Corpus Christi Southward. Oklahoma—Satisfactory progress in planting cotton. Georgia—Still too cool for rapid growth but week was favorable for plowing and planting and much cotton planted in all divisions. Coming up poorly and much replanting necessary.

COTTONSEED OIL.—Market transactions.

Thursday, April 19, 1923.

	Sales.	Range.			
		High. Low.	Bid.	Asked.	
Spot			1145	a 1175	
Apr.			1140	a 1175	
May	2500	1144 1140	1142	a 1145	
June			1137	a 1147	
July	6600	1145 1139	1142	a 1144	
Aug.	2400	1145 1138	1144	a 1145	
Sept.	2200	1137 1135	1138	a 1140	
Oct.	1600	1035 1027	1030	a 1035	
Nov.	1700	940 936	939	a 945	

Total sales, including switches, 17,400.
Prime Crude S. E., 1000 sales.

Friday, April 20, 1923.

	Sales.	Range.			
		High. Low.	Bid.	Asked.	
Spot			1140	a 1175	
Apr.			1140	a 1175	
May	3700	1148 1144	1138	a 1141	
June	100	1145 1145	1135	a 1145	
July	7800	1149 1141	1141	a 1142	
Aug.	1400	1145 1140	1139	a 1140	
Sept.	2500	1142 1131	1131	a 1133	
Oct.	3200	1035 1025	1023	a 1025	
Nov.	200	940 940	930	a 932	

Total sales, including switches, 19,700.
Prime Crude S. E., 1000 bid.

Saturday, April 21, 1923.

	Sales.	Range.			
		High. Low.	Bid.	Asked.	
Spot			1135	a 1170	
Apr.			1135	a 1170	
May	1800	1133 1126	1126	a 1128	
June			1131	a 1134	
July	5200	1137 1132	1133	a 1134	
Aug.	1800	1135 1135	1135	a 1136	
Sept.	3300	1130 1125	1126	a 1127	
Oct.	800	1020 1010	1012	a 1015	
Nov.			920	a 926	

Total sales, including switches, 13,900.
Prime Crude S. E., 1000 asked.

Monday, April 23, 1923.

	Sales.	Range.			
		High. Low.	Bid.	Asked.	
Spot			1140	a 1170	
Apr.			1140	a	
May	2900	1125 1117	1124	a 1125	
June			1130	a 1140	
July	8800	1137 1129	1136	a 1138	
Aug.	500	1133 1132	1137	a 1140	
Sept.	2300	1128 1117	1127	a 1129	
Oct.	2700	1015 1000	1014	a 1020	
Nov.	200	910 906	920	a 925	

Total sales, including switches, 19,400.
Prime Crude S. E., 975 sales.

Tuesday, April 24, 1923.

	Sales.	Range.			
		High. Low.	Bid.	Asked.	
Spot			1140	a 1175	
Apr.			1140	a 1175	
May	6500	1147 1127	1144	a 1146	
June	100	1150 1150	1149	a 1151	
July	2900	1152 1144	1149	a 1151	
Aug.	400	1156 1148	1150	a 1153	
Sept.	3800	1142 1135	1135	a 1136	
Oct.	100	1030 1030	1025	a 1027	
Nov.			930	a 933	

Total sales, including switches, 14,600.
Prime Crude S. E., 1000 sales.

Wednesday, April 25, 1923.

	Sales.	Range.			
		High. Low.	Bid.	Asked.	
Spot			1140	a	
Apr.			1140	a	
May	1600	1145 1136	1144	a 1146	
June			1145	a 1154	
July	4800	1155 1145	1153	a 1154	
Aug.	1200	1155 1153	1154	a 1156	
Sept.	2600	1143 1136	1141	a 1143	
Oct.	1600	1030 1024	1026	a 1028	
Nov.	700	935 931	931	a 939	

Total sales, including switches, 12,700.
Prime Crude S. E., 1000 bid.

Thursday, April 26, 1923.

	*Open.	High.	Low.	Bid.	Close.
May	11.51	11.58	11.48	11.52	11.56
June	11.50			11.50	11.60
July	11.60	11.65	11.58	11.60	11.62
Aug.	11.60	11.62	11.59	11.60	11.62
Sept.	11.49	11.52	11.46	11.46	11.48
Oct.	9.38	10.35	10.32	10.34	10.36

*Bid.

SEE PAGE 37 FOR LATER MARKETS.

COCOANUT OIL.—A moderate trade and a weaker undertone were noted in coconut oil the past week, with a slump in copra both here and at the coast, some increase in offerings, and due somewhat to reports of re-selling by a prominent western consumer who was a buyer last week. It was estimated that 35 to 50 tanks changed hands within the past week, but owing to the weaker feeling in tallow,

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consumers were less inclined to take hold, and the drop in raw materials had a depressing effect. Coconut oil at the coast was quoted at 9c and at New York 9½c, while copra at New York was down to 5½c and coast 5¼c, representing a decline of ½ to ¾c from the season's highs. Edible in barrels, New York, was quoted at 11@11¼c.

SOYA BEAN OIL.—A good inquiry and limited stocks continued to make for a firm undertone, with the coast reporting sales, April-May shipment from the Orient, at 10½c. At New York crude in barrels was quoted at 14c, blown in barrels 14c, tanks, New York, 11c; tanks, coast, 10½@10¾c.

PEANUT OIL.—The market continued largely nominal, with offerings light but demand rather limited. At New York crude in barrels was nominal, refined in barrels 17@17½c, and tanks, f. o. b. mills, 13½@13¾c.

CORN OIL.—The market was steady and about unchanged, with offerings limited, owing to the better tone in cotton oil. Demand was reported fair. At New York crude in barrels was 12¼c, refined, barrels, nominal; cases, \$13.38; tanks, f. o. b. Chicago, 10½@10¾c.

PALM OIL.—An easier undertone was reported with claims of re-selling and a less active demand, and owing to the drop in tallow. Imports continue rather liberal, and it was difficult to accurately quote the market. Lagos spot was quoted at 8¼@8½c, shipment 8¼@8½c; Niger, spot, 8@8¼c, shipment 8¾c.

PALM KERNEL OIL.—The market was easier but quiet with imported quoted at 9½@9¾c.

COTTONSEED OIL.—Demand fair, offerings light, New York stocks small. P. S. Y. spot, barrels, 12¼c; bleachable, tanks, f. o. b. mills, 10½@10¾c and crude oil, ten cents, sales and bid.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 26, 1923.—Prime crude cottonseed oil was firm at 10c bid, 10¼c asked. Refined cottonseed oil is steady, stocks are light. Meal: 7%, \$40; 8%, \$43. Loose hulls, sacked, \$19, all f.o.b. interior points.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 26, 1923.—Crude cottonseed oil was very quiet with few sales this week at 10c in the valley. Forty-one per cent protein meal was \$43.50@44. Memphis; loose hulls, \$16, Memphis. All markets are inactive.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York from April 1 to April 24, 1923, according to unofficial reports, were 50 bbls.

FOREIGN EXCHANGE SITUATION.

Editor's Note.—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Ill.

Country.	Monetary unit.	Par value in U. S. money.	Value on April 25.
Austria—Krone	\$.203	.0000145
Belgium—Franc193	.0685
Czecho-Slovakia—Krone0207
Denmark—Krone268	.1883
Finland—Finnmark193	.0278
France—Franc193	.0676
Germany—Mark238	.000035
Great Britain—Pound	4.866	4.64
Greece—Drachma193	.0110
Italy—Lira193	.0494
Japan—Yen498	.49
Jugo-Slavia—Krone402	.3908
Netherlands—Florin268	.1745
Norway—Krone000022
Poland—Polish mark0048
Roumania—Leu193	.0103
Russia—Rouble193	.1330
Serbia—Dinar193	.2675
Spain—Peseta193	.1826
Sweden—Krona268
Switzerland—Franc193
Turkey—Turkish pound	4.40

*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

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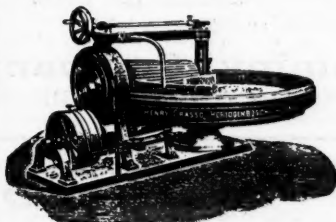
Union Pure Salad Oil
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MARCH OLEOMARGARINE OUTPUT.

Official government reports just compiled of the output of oleomargarine for the month of March, 1923, as shown by revenue stamp sales, indicate that the production for that month was 755,437 pounds colored and 18,967,000 pounds uncolored, a total of 19,722,437 pounds. This is 231 pounds more than the production for the preceding month and 4,459,860 pounds more than the same month a year ago. Official figures of oleomargarine production in the United States for the last 13 months are as follows:

	Pounds.
March, 1922	15,262,577
April	13,685,849
May	12,764,945
June	10,040,200
July	14,973,830
August	11,754,200
September	16,113,234
October	16,180,332
November	19,805,966
December	19,964,866
January, 1923	20,632,934
February	19,722,206
March	19,722,437

NEW OIL RATES FROM SOUTH.

Effective May 12, 1923, the rates on coconut, copra, palm kernel, peanut and soya bean oils from Charleston, S. C., Jacksonville, Fla., Savannah, Ga., and Wilmington, N. C., to Chicago and St. Louis have been reduced as shown below. The reduced rate to Chicago will equalize the present rate from the Gulf Ports (New Orleans, Mobile, Houston, etc.). The rates to St. Louis will be 5c higher than the rate from Gulf ports.

FROM CHARLESTON, S. C., JACKSONVILLE, FLA., SAVANNAH, GA., WILMINGTON, N. C.

To—	When imported from foreign countries other than Europe and Africa.		When imported from Europe and Africa.	
	Old.	New.	Old.	New.
Chicago	64½	35	64½	32
St. Louis	49	35	49	32

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 24.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, \$3.70 @3.80 per 100 lbs.; 98% powdered caustic soda, 4¼@4½c lb.; 58% carbonate of soda, \$2.00@2.35 per 100 lbs.

Clarified palm oil in casks of 2,000 lbs., 8½@8¾c lb.; commercial yellow olive oil, \$1.20 gal.; olive oil foots, 9½@10¾c lb.; East India Cochin coconut oil, 13c lb., duty paid; Cochin grade coconut oil, domestic, 11¼c lb.; Ceylon grade coconut oil, 10¼@11c lb.

Prime summer yellow cottonseed oil, 12¼@13¼c lb.; soya bean oil, 12@12¼c lb.; imported linseed oil, \$1.17@1.19 gal., duty paid; crude corn oil, in barrels, nominal 12½c lb.; peanut oil in barrels, New York, deodorized, 17@17½c lb.; peanut oil, tanks, f. o. b. mills, 13¼@13½c lb.; extra tallow, 9c lb.; dynamite glycerine, nominal, 16½c lb.; saponified glycerine, nominal, 12½c lb.; crude soap glycerine, nominal, 10¼@11c lb.; chemically pure glycerine, nominal, 18c lb.; prime packer's grease, nominal, 8½@8¾c lb.

COTTON OIL MILL CHANGES.

Mr. Claud Douthit has resigned as vice-president and general manager of the Buckeye Cotton Oil Co., Atlanta, Ga. Mr. Douthit has not as yet announced whether he will continue in the cotton oil industry or in other lines. Mr. Graeme Plant, who has been manager of the Buckeye mill in Macon, Ga., has been promoted to be superintendent of mechanical operations of the mills in the Southeast. Mr. A. P. Cain will continue as Southeastern commercial manager. Mr. F. H. Jarrell, formerly associated with the Buckeye Cotton Oil Co. at Little Rock and the Marion Harper Cotton Oil Co., Atlanta, will succeed Mr. Plant as local manager at Macon.

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Excellent for Hams, Corned
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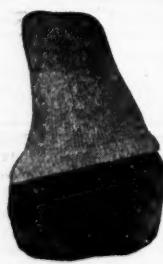
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Labor—Trimming—Shrinkage**



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CANADIAN LIVESTOCK MARKETS.

Sales of livestock at chief Canadian centers with number of livestock billed through for the week ending April 19, 1923, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture, as compared to a week and a year ago:

	CATTLE.			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	7,024	5,267	93,104	82,460
Montreal (W.)	456	147	7,123	8,010
Montreal (E.)	428	141	6,490	7,716
Winnipeg	2,880	1,829	47,257	25,858
Calgary	1,148	942	20,196	14,726
Edmonton	798	849	12,640	9,088
Total	12,764	9,175	186,810	147,868
	PILLED through			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	706	416	10,132	9,072
Montreal (W.)	955	398	11,921	4,406
Montreal (E.)	423	379	4,801	3,561
Winnipeg	335	153	7,284	2,401
Calgary	177	208	2,407	2,581
Edmonton	6	25	250	75
Total	2,602	1,579	36,795	22,066

	CALVES.			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	2,056	2,003	20,677	22,201
Montreal (W.)	1,675	2,031	15,212	15,690
Montreal (E.)	1,206	1,357	9,831	13,086
Winnipeg	375	202	4,394	3,598
Calgary	185	112	2,112	1,615
Edmonton	125	48	1,102	641
Total	5,682	6,553	53,388	57,431
	PILLED through			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	6	150	11	39
Montreal (W.)	5	13	7	7
Montreal (E.)	5	49	27	7
Winnipeg	5	49	27	7
Calgary	5	49	27	7
Edmonton	5	49	27	7
Total	11	239	84	84

	HOGS.			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	9,508	6,747	110,254	98,367
Montreal (W.)	1,878	2,695	38,450	29,873
Montreal (E.)	887	649	14,735	13,222
Winnipeg	4,249	2,064	86,949	55,728
Calgary	1,916	1,251	37,818	27,815
Edmonton	1,206	784	34,521	16,733
Total	19,644	14,190	322,727	241,738
	PILLED through			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	1,174	633	15,182	7,175
Montreal (W.)	5	570	2,492	467
Montreal (E.)	5	467	2,492	467
Winnipeg	429	35,012	7,585	4
Calgary	167	6,666	1,540	83
Edmonton	5	83	707	707
Total	1,770	799	57,930	19,559

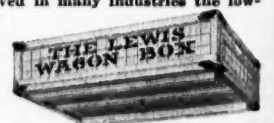
	SHEEP.			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	1,012	438	28,061	17,828
Montreal (W.)	53	157	5,114	3,961
Montreal (E.)	181	57	1,740	2,422
Winnipeg	67	383	6,170	7,212
Calgary	1,410	302	29,508	24,363
Edmonton	5	48	1,124	1,727
Total	2,728	1,385	65,726	57,513
	PILLED through			
	Week ended	Same week,	Year to date,	Year to date,
	Apr. 19, 1922.	Apr. 19, 1923.	1922.	1923.
Toronto	5	3,453	6,878	21
Montreal (W.)	5	3,206	6,878	21
Montreal (E.)	5	303	4	4
Winnipeg	401	6,814	9,542	9,542
Calgary	5	2,480	2,082	2,082
Edmonton	5	83	707	707
Total	401	16,156	18,559	18,559

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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products are dull and steady at the week end, with offerings light, hog movement smaller, cables steadier, some foreign buying in futures, packers selling, and checked bulges. Domestic cash trade is fairly good, with export demand slow.

Cottonseed Oil.

Cottonseed oil is quiet but stronger on account of tightness in May, persistent unfavorable rains in Texas, and better cash oil demand. Refiners are reported buying May against sales of winter oil. No May tenders appeared today. Crude oil is quoted at 10½¢ southeast, 10 cents nominal elsewhere. Lighter hog receipts are attracting attention, but the compound trade is reported quite poor.

Quotations on cottonseed oil at Friday noon were: May, \$11.60@10.70; July, \$11.60@11.70; September, \$11.53@11.54; October, \$10.38@10.41; December, \$9.25@9.38.

Tallow.

Extra, 8½¢ bid.

Oleo Oil and Stearine.

Sales, 10½¢; extra oleo oil, 14½¢.

FRIDAY'S GENERAL MARKETS.

New York, April 27, 1923.—Spot lard at New York, prime western, \$11.95@12.05; Middle West, \$11.80@11.90; city steam, \$11.50; refined, continent, \$13.00; South American, \$13.25; Brazil, kegs, \$14.25; compound, \$13.50.

Liverpool Provision Markets.

Liverpool, April 27, 1923.—(By cable.)—Quotations today: Shoulders, square, 58s (\$13.57); shoulders, picnics, 58s (\$12.35); hams, long cut, 87s (\$20.35); hams, American cut, 83s (\$19.34); bacon, Cumberland cut, 73s (\$17.01); bacon, short backs, 70s (\$16.38); bacon, Wiltshire, 65s (\$15.21); bellies, clear, 97s (\$22.91); Australian tallow, 43s 5d (\$10.07); spot lard, 62s 5d (\$14.38).

Hull Oil Market.

Hull, England, April 27, 1923.—(By cable.)—Refined cottonseed oil, 46s (\$10.72); crude cottonseed oil, 41s 5d (\$9.65).

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to April 27, 1923, show exports from that country were as follows: To England, 168,939 quarters; to the Continent, 27,600 quarters; to other ports, none. Exports for the previous week were as follows: To England, 134,990 quarters; to the Continent, 70,605 quarters; to other ports, none.

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 21, 1923, with comparisons:

	Week ending April 21, 1923.	Previous week, 1922.	Cor. week, 1922.
Western dressed meats:			
Steers, carcasses	2,034	2,252	1,922½
Cows, carcasses	1,434	1,072	903
Bulls, carcasses	54	48	25
Veal, carcasses	1,509	1,653	1,347
Lamb, carcasses	12,338	12,229	7,924
Mutton, carcasses	467	406	228
Pork, lbs.	142,545	363,983	152,818
Local slaughters:			
Cattle	1,476	1,339	1,188
Calves, carcasses	3,346	3,398	4,084
Hogs, carcasses	10,542	20,097	11,407
Sheep, carcasses	4,373	9,313	5,229

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending April 21, 1923, with comparisons, as follows:

	Week ending April 21, 1923.	Previous week, 1922.	Cor. week, 1922.
Western dressed meats:			
Steers, carcasses	7,074	7,431	5,335
Cows, carcasses	590	692	524
Bulls, carcasses	976	1,084	87
Veal, carcasses	13,291	12,059	10,740
Hogs and pigs	2,039	2,170	1,882
Lamb, carcasses	26,709	26,096	496
Mutton, carcasses	2,544	2,962	18,882
Beef cuts, lbs.	163,373	208,612	130,601
Pork cuts, lbs.	1,362,148	1,304,601	725,856
Local slaughter, Federal inspection:			
Cattle	11,069	10,914	4,610
Calves	14,284	19,979	9,674
Hogs	51,904	54,952	42,078
Sheep	41,345	38,081	27,629

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 21, 1923, with comparisons:

	Week ending April 21, 1923.	Previous week, 1922.	Cor. week, 1922.
Western dressed meats:			
Steers, carcasses	3,096	2,484	2,505
Cows, carcasses	479	458	364
Bulls, carcasses	31	35	98
Veal, carcasses	2,617	1,451	1,923
Lamb, carcasses	7,616	5,478	3,782
Mutton, carcasses	1,388	839	972
Pork, lbs.	384,116	450,572	570,458
Local slaughters:			
Cattle	2,574	2,505	2,368
Calves	2,272	2,324	2,111
Hogs	20,941	23,240	14,402
Sheep	7,994	6,021	14,402

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, April 21, 1923:

	Week ending April 21, 1923.	Previous week, 1922.	Cor. week, 1922.
CATTLE			
Chicago	30,728	30,691	34,783
Kansas City	23,702	23,699	21,201
Omaha	21,534	23,277	20,817
St. Louis	14,334	13,746	3,723
St. Joseph	9,235	8,334	5,991
Sioux City	7,909	7,029	5,842
Cudahy	934	654	882
Philadelphia	2,574	2,505	2,368
Indianapolis	1,964	1,707	3,754
Boston	1,476	1,339	1,188
N. Y. and Jersey City	11,069	10,914	9,674
Oklahoma City	3,270	3,398	2,566
Milwaukee	1,760	1,520	1,520
HOGS			
Chicago	142,800	159,800	80,650
Kansas City	74,138	73,699	33,495
Omaha	59,996	63,250	32,721
East St. Louis	60,447	56,169	29,268
St. Joseph	40,923	35,653	18,201
Sioux City	31,822	37,922	16,950
Cudahy	17,600	19,415	11,627
Cedar Rapids	8,100	10,100	6,700
Ottumwa	11,349	10,114	8,331
South St. Paul	43,100	50,000	21,068
Fort Worth	9,400	8,900	8,900
Philadelphia	20,941	23,240	7,140
Indianapolis	22,039	20,681	22,652
Boston	16,542	20,097	11,407
N. Y. and Jersey City	51,904	54,952	42,078
Oklahoma City	12,208	11,738	12,581
Milwaukee	11,027	11,297	10,100
Cincinnati	17,100	14,200	12,800
SHEEP			
Chicago	67,896	58,682	30,200
Kansas City	23,855	30,477	19,721
Omaha	40,875	39,021	14,358
East St. Louis	3,129	2,277	1,989
St. Joseph	19,941	16,841	11,213
Sioux City	1,640	2,103	977
Cudahy	328	354	289
Philadelphia	7,994	6,021	14,402
Indianapolis	434	283	312
Boston	4,373	5,813	5,289
N. Y. and Jersey City	41,345	38,081	27,629
Oklahoma City	41	31	98
Milwaukee	47	61

NEW YORK LIVESTOCK.

The following are the receipts for week ending Saturday, April 21, 1923:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,083	7,930	8,211	18,000
New York	1,039	3,707	21,372	2,744
Central Union	3,597	953	230	16,803
Total for week	10,708	12,612	29,623	35,618
Previous week	9,276	22,157	31,063	30,329
Two weeks ago	9,974	13,717	33,100	33,081

RECEIPTS AT CENTERS.

SATURDAY, APRIL 21, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	590	7,000	400
Kansas City	300	3,500	400
Omaha	100	7,000
St. Louis	300	4,000	200
St. Joseph	230	2,500	400
Sioux City	900	4,500
St. Paul	300	700	300
Oklahoma City	100	300
Fort Worth	200	800	300
Milwaukee	100	300
Denver	100	300	1,800
Louisville	100	2,300	100
Wichita	100	1,200
Indianapolis	100	2,000	300
Pittsburgh	100	2,000	300
Cincinnati	300	1,500	100
Buffalo	100	4,000	800
Cleveland	200	2,000	500
Nashville	100	1,000
Toronto	400	700

MONDAY, APRIL 23, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	22,000	52,000	19,000
Kansas City	12,000	19,000	11,000
Omaha	9,000	8,500	13,000
St. Louis	4,500	17,000	500
St. Joseph	3,500	11,500	4,500
Sioux City	3,000	3,000
St. Paul	2,200	7,500	500
Oklahoma City	700	1,700
Fort Worth	2,500	1,200
Milwaukee	1,400	700
Denver	1,300	1,200	3,000
Louisville	1,000	4,500	200
Wichita	700	1,200
Indianapolis	1,200	5,000	100
Pittsburgh	800	9,500	7,000
Cincinnati	1,400	7,000	200
Buffalo	2,500	19,000	12,000
Cleveland	1,200	5,500	1,000
Nashville	500	2,500
Toronto	4,400	2,000	100

TUESDAY, APRIL 24, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	27,000	16,000
Kansas City	9,000	14,000	5,000
Omaha	10,500	10,000	7,000
St. Louis	4,500	21,000	1,000
St. Joseph	3,500	9,500	3,000
Sioux City	3,200	8,000	800
St. Paul	2,300	11,500	200
Oklahoma City	600	1,200
Fort Worth	1,200	2,000	500
Milwaukee	500	3,500	100
Denver	500	2,000	1,000
Louisville	300	1,100	200
Wichita	600	1,400	100
Indianapolis	1,200	9,000	100
Pittsburgh	100	1,500	300
Cincinnati	300	2,200	100
Buffalo	100	2,000	800
Nashville	100	1,500
Toronto	1,900	2,100	100

WEDNESDAY, APRIL 25, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	22,000	13,000
Kansas City	5,500	15,000	5,000
Omaha	7,000	8,500	13,500
St. Louis	3,500	15,000	300
St. Joseph	3,500	9,500	1,000
Sioux City	3,000	8,000	100
St. Paul	2,500	15,000	100
Oklahoma City	600	1,000
Fort Worth	1,700	2,500	800
Milwaukee	300	1,500	100
Denver	700	2,000	2,000
Louisville	200	2,200	200
Wichita	400	2,000
Indianapolis	1,000	9,000	100
Pittsburgh	100	1,500	300
Cincinnati	100	2,200	100
Buffalo	100	2,000	1,500
Nashville	100	2,000
Toronto	1,100	2,000	200

THURSDAY, APRIL 26, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	31,000	12,000
Kansas City	3,500	9,000	5,000
Omaha	3,500	10,500	8,500
St. Louis	1,500	8,500	200
St. Joseph	3,800	1,000	4,000
Sioux City	2,000	5,000	1,000
St. Paul	1,700	9,300	400
Oklahoma City	200	700
Fort Worth	2,500	1,800	1,000
Denver	1,000	3,500	4,200
Indianapolis	1,000	9,000	100
Pittsburgh	1,500	600
Cincinnati	500	5,000	200
Buffalo	100	8,000	2,300

FRIDAY, APRIL 27, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	18,000	7,000
Kansas City	1,000	3,500	3,000
Omaha	2,000	10,000	3,000
St. Louis	700	11,500	200
St. Joseph	800	4,300	3,000
Sioux City	1,400	6,000	1,000
St. Paul	1,300	8,200	100
Oklahoma City	200	1,000
Fort Worth	1,300	1,500	1,000
Milwaukee	100	300
Denver	300	4,800	2,000
Indianapolis	600	8,000	100
Pittsburgh	1,500	400
Cincinnati	800	4,500	4,300
Buffalo	100	7,200	5,300

NEW YORK LARD EXPORTS.

Exports of lard from New York from April 1 to April 24, 1923, according to unofficial reports, were 45,992,474 lbs.; tallow, 320,000 lbs.; greases, 3,091,200 lbs.; and stearine, 323,600 lbs.

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commission firm established at this point.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended April 19, 1923, with comparisons, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture as follows:

	STEERS.		
	Week ended Apr. 19, 1922.	Same week, 1922.	Week ended Apr. 12, 1923.
Toronto	\$ 8.00	\$ 9.00	\$ 8.00
Montreal (W.)	7.50	7.75	7.70
Montreal (E.)	7.50	7.75	7.70
Winnipeg	7.25	8.25	7.00
Calgary	6.50	5.85	6.50
Edmonton	6.50	6.50	6.50
	CALVES.		
	Week ended Apr. 19, 1922.	Same week, 1922.	Week ended Apr. 12, 1923.
Toronto	\$12.00	\$12.00	\$14.00
Montreal (W.)	7.00	8.00	6.50
Montreal (E.)	7.00	8.00	6.50
Winnipeg	11.00	11.00	10.00
Calgary	8.00	7.50	8.00
Edmonton	9.00	8.00	9.00
	HOGS.		
	Week ended Apr. 19, 1922.	Same week, 1922.	Week ended Apr. 12, 1923.
Toronto	\$12.37	\$13.50	\$12.37
Montreal (W.)	12.10	14.50	12.50
Montreal (E.)	12.10	14.50	12.00
Winnipeg	10.72	12.90	10.61
Calgary	9.90	11.35	9.90
Edmonton	10.65	11.90	10.65
	LAMBS.		
	Week ended Apr. 19, 1922.	Same week, 1922.	Week ended Apr. 12, 1923.
Toronto	\$17.00	\$16.00	\$16.00
Montreal (W.)	12.25	11.00	12.00
Montreal (E.)	12.25	11.00	12.00
Winnipeg	13.25	15.00	12.00
Calgary	12.00	12.00	12.00
Edmonton	11.00	10.50	11.00

If you are looking for a good position watch the "Wanted" page.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Union Stock Yards, Chicago, April 26.

Although spotty and uneven, trade in cattle displayed a breadth that was capable of absorbing increased offerings at generally steady prices. Exceptions to the steady price keel were lower grades of yearlings, which declined 25 to 40c. The recent downward tendency in hogs continued emphatically. Lights and butchers lost 25 to 40c and top lights fell to \$8, the lowest price last November. More pronounced losses were registered by packing sows and heavy or rough descriptions fell to the \$6 mark. Old crop lambs of most desirable weight climbed back to the \$15 mark, price upturns on better grades of fat lambs amounting to 40 to 50c. Heavy lambs, most of which had been shorn, reflected considerably less price advance, especially when exporters were absent from the market. Scarcity boosted fat sheep.

Approximately 10,000 more cattle arrived at Chicago during the first four days of the calendar week, increases at ten points amounting to about 6,000. While nearly 80,000 fewer hogs arrived at these ten market centers, marketings at Chicago showed little change from a week earlier. As the fed lamb season draws to a close, approximately 20,000 fewer offerings arrived. No California springers and few spring lambs from the corn belt were marketed.

Illinois-fed beef steers averaging 1,312 lbs. today touched \$10.40, the highest price paid locally since April 5. The next highest price was \$10.35, scored by Kansas-fed bullocks averaging 1,519 lbs. A sprinkling of handy and heavy steers turned at \$10.15 @ 10.25. Sales were more numerous at \$9.85 @ 10.00, but decidedly more plentiful within a range of \$8.75 @ 9.50. A price spread of \$8.25 @ 9.65 absorbed most beef steers and yearlings, few steers carrying much weight, selling below the inside figure. However, the rather free offering of light fleshed yearlings and the decline suffered by these kinds, led to numerous lots turning below the \$8.00 mark. Well-conditioned handy and heavy steers were fairly numerous but choice yearlings were scarce.

Offered too abundantly for trade requirements, beef heifers sold off largely 25c. Bulk turned at \$6.75 @ 7.75, a few good to choice lots making \$8.75 @ 9.00. Strictly choice heavy Koshers cows sold upward to \$8.50, a spread of \$5.25 @ 7.00 taking most fat cows and \$3.25 @ 4.50 most canners and cutters, the latter class enjoying more stability than a week earlier. Heavy bologna bulls sold upward \$5.50. Packers absorbed bulk of vealers at \$8.50 downward and shippers and small killers, handpicked, 140 @ 180-lb., averages at \$10.00 @ 10.50 and above. In stocker and feeder circles considerably more activity was apparent.

A week ago light hogs topped at \$8.45. Today similar descriptions could not exceed \$8.00. Lack of shipping demand for these lights and light butchers contracted the spread between them and heavier butchers, but as packing sows fell harder than other grades, the general price range displayed expansion, a seasonal characteristic. Today bulk of 160 @ 210-lb. averages cashed at \$7.85 @ 9.00. Butchers averaging 250 @ 300 lbs. made \$7.65 @ 7.85, and most packing sows went at \$6.10 @ 6.40. The average price of hogs locally is now considerably under the \$8.00 mark, standing at \$7.71 on Wednesday, when the average weight was 246 lbs.

A large proportion of the Colorado old crop lambs reflected more desirable weights than recently and woolled offerings from that state were rather plentiful at \$14.75 @ 15.00. Navajos in fleece turned

at \$14.85 downward, according to weight and finish, some plain kinds realizing \$13.25. Clippers were probably most numerous at \$11.00 @ 12.00, but several loads sold above the outside figure and a strictly choice lot of Wisconsin shorn lambs sold upward to \$12.65 on city butcher account. Exporters continued to take heavy shorn lambs and paid upward to \$10.50 for strictly choice kinds. Most heavy clippers, however, cashed at \$10.00 @ 10.15. Fed yearlings averaging 85 lbs. sold upward to \$15.00 in the fleece, while shorn kinds, averaging 88 lbs., made \$10.00. Fed, shorn wethers, averaging 150 lbs., reached \$7.50, and in the absence of strictly choice ewes, good woolled kinds touched \$8.75. Most shorn ewes sold within a price spread of \$7.00 @ 8.00.

KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, April 25.

Cattle prices today were strong to 15c higher and slightly above a week ago. Prime steers, weighing from 1,150 to 1,450 lbs., sold at \$9.25 @ 9.75. Prime yearlings brought \$9.00 @ 9.50, and good to choice steers in practically all weights sold at \$8.50 @ 9.15. The plainer classes of steers sold at \$7.50 @ 8.40, and "dogie" steers \$6.50 @ 7.25. Several bunches of south Texas grass fat steers, weighing 900 to 1,150 lbs., brought \$6.00 @ 7.30. Indications are that the receipts of Texas grass cattle will increase materially in the next few days. These cattle are coming in good flesh and are said to be killing out well. A few prime cows sold up to \$8.00, the highest price this year. Other prime cows sold at \$7.25 @ 7.75 and the good to choice cows \$6.00 @ 7.25. A good many plain to fairly good cows sold at \$4.75 up, and canners and cutters brought \$2.75 @ 4.50. Bulls were 25c higher, selling largely at \$4.25 @ 5.75. Veal calves remained steady, top for choice light weight veals \$9.50.

The hog market has undergone a general decline last week and today's market was slow at the full decline. The top price today was \$7.70 and the bulk of the offerings sold at \$7.50 @ 7.65. Light lights sold at \$7.15 and packing sows \$6.25 @ 7.40. Compared with a week ago prices are 40c to 50c lower. Receipts continue liberal and the supplies thus far this month have been sufficient to warrant a forecast that the total receipts for the month will be the largest ever recorded in April.

Lambs are 25c to 35c higher and sheep a quarter higher than a week ago. Today choice woolled lambs sold at \$14.25 @ 14.60; clipped lambs, \$11.00 @ 11.75; spring lambs, \$12.00 @ 15.25; clipped wethers, \$8.50 @ 9.00; and clipped ewes, \$7.00 @ 7.75. While the movement of fat lambs from feed lots is about over the movement of Texas grass fat sheep will begin next week. A good many spring lambs will be offered from Arizona and those in connection with native spring lambs ought to keep the market fairly well supplied for the next 60 days.

ST. LOUIS.

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., April 25.

For the period April 19 to 25 inclusive receipts are: Cattle, 17,200; hogs, 91,000; sheep, 5,000.

A steady tone with a stronger undercurrent characterizes the cattle market, the strength being noted particularly on the best offerings. There has been a generous supply of beef steers during the period, the best ones with weight going as high as \$9.30 and quite a few sales of the medium weight kinds bringing \$9.00 @ 9.25. On Tuesday a short load of yearling steers topped the market at \$10.25—they were strictly prime. Common and medium steers are going for the most part at \$6.75 @ 8.00.

In butcher stock the quality of the offerings shows a wide range and prices are noted from \$6.75 for the plain yearlings up to \$9.25 for the better ones. Butcher cows are fully steady, the most of them selling from \$5.50 @ 6.50, the real good ones \$6.75 @ 7.25; heavy beef bulls, \$5.00 @ 5.50; bolognas, \$4.50 @ 5.25.

With generous runs of hogs at all of the central western markets prices have declined this week 20 @ 30c although at this writing a stronger tendency to the market is developing. Light shipping weight hogs are selling at the top. Today's quotations are: Mixed and butchers, \$7.90 @ 8.10; good heavies, \$7.70 @ 7.90; roughs, \$6.00 @ 6.25; lights, \$8.10 @ 8.20; pigs, \$5.50 @ 7.25; bulk, \$8.00 @ 8.10.

The sheep and lamb market is on a steady active basis. Clipped muttons are bringing \$7.50 with the heavier kinds bringing \$7.00 @ 7.25; best clipped lambs are selling for \$12.00, with the general run of this grade bringing \$11.50 @ 11.75. Spring lambs for the most part are quoted at \$15.00 @ 15.50, the city butchers paying \$16.00 @ 17.00 for the best ones.

OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Neb., April 25.

Cattle are still coming to market freely 25,500 head for the three days this week, and quality of the offerings varies widely. A few loads of choice, longed steers show up every day as well as quite a sprinkling of shorted and warmedup yearlings. Desirable beeves have ruled active and stronger with the less attractive kinds dull and lower.

Strictly good to choice beeves are bringing \$9.00 @ 9.50, fair to good kinds are bringing \$8.25 @ 8.85, and the common to fair lots at \$7.00 @ 8.00 and on down. Cows and heifers have continued strong and in keen demand. Best heifers are bringing \$7.75 @ 8.25; best cows \$5.75 @ 6.75 and canners and cutters \$2.75 @ 4.75. Veal calves at \$5.50 @ 10.50 and bulls, stags, etc., at \$4.70 @ 7.50 have shown very little change lately.

Under the influence of lighter receipts, 25,000 so far this week, the hog market has recovered in a measure from last week's slump and the arrivals are moving readily at prices not over 10 @ 15c lower than a week ago. Some 8,000 hogs arrived today and sold at stronger prices. Best light and butcher weights selling up to \$7.70 with bulk of the trading at \$7.50 @ 7.60 as against \$7.60 @ 7.75 a week ago.

No great change has taken place in the market for sheep and lambs. Supplies have been moderate and while prices have fluctuated more or less from day to day present levels are much the same as a week ago. Woolled lambs are bringing \$12.50 @ 14.50. Clipped lambs \$10.00 @ 12.00. Yearlings \$11.75 @ 13.25, wethers \$7.75 @ 9.75, and ewes \$5.50 @ 9.25.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., April 24, 1923.

Cattle receipts were more liberal for the first two days this week, and the big end of the run consisted of steers and yearlings. Despite increased supplies the market held up well and all killing classes are about on a level with last week's close. The top on steers was \$9.40, there were many sales above \$9.00, and \$8.25 @ 9.25 took bulk of offerings. Colorado pulp and grain-fed steers ranged \$7.65 @ 9.15. Yearlings were again plentiful, but quality was hardly so good as of late. Monday's trade was steady to lower, but this was regained on Tuesday. Best mixed yearlings reached \$9.00, with most sales \$7.50 @ 8.10.

Choice cows ranged up to \$7.50, but few sold above \$6.75. Common cows sold down to \$2.50, heifers sold \$6.00 @ 8.00, bulls sold \$3.85 @ 6.00 and calves \$3.00 @ 7.50.

There was a liberal showing of stocker and feeder cattle, and the market is around 25c lower for the two days. Best feeders sold at \$8.00, and plain kinds down to \$6.25. Common light stockers sold \$5.25 @ \$5.85, and best kinds ranged up to \$7.25. Stock cows and heifers are steady to weak for the period.

Receipts of hogs for two days this week numbered around 14,000, compared with 20,062 same days a week ago. The week opened with the market continuing on its decline. Prices ruled 10@20c lower, with best mediums and butchers selling at \$7.65, the top and bulk of sales ranged \$7.50@7.65. Tuesday's trade held steady, with top and bulk same as Monday. Packing sows sold at \$6.50, stags \$5.75@6.00, and pigs \$6.00@6.50.

Sheep receipts for the period were about the same as a week ago, or around 10,500 head. Lambs declined 10@15c Monday, and advanced 25c Tuesday, when best sold at \$14.50. Aged sheep held steady on both days. Choice woolled ewes sold at \$9.25, and clips \$7.90. Yearlings sold up to \$13.25, and wethers \$9.50@10.00.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Iowa, April 25.

Little change is noted either in volume of receipts or conditions of market pulse in the cattle trade. Receipts at this point will total 11,000 and show a small tendency to increase in proportion of light and thin cattle. There is a suggestion in the appearance of these that they are coming from native sections where feed is becoming scarce. Fat dressed beef cattle are steady to a shade lower for the week, medium grades 10c to 15c lower, and the half-fat grades steady, the feeder trade taking some of these.

Best beefs here this week were strong weights on choice order that sold at \$9.35, not many above \$9.00; medium to good steers, all weights, \$8.25@9.00; common to medium, \$7.00@8.00. Butcher grades of she-stock steady to strong; bulk of fed cows and heifers, \$5.50@7.25; a few fancy fed light yearling heifers, \$7.50@8.00; common butcher cows and heifers, \$4.50@5.25; canners and cutters, \$5.00@4.25. Bulk of stockers and feeders selling between \$6.50 and \$7.50 with a few best lots at \$7.75 @ \$8.00.

The hog market has continued to show a declining tendency and a slight widening out in range of prices. Receipts are falling off as spring advances and farmers get into their field work. Total for this week promises around 40,000. Bulk on day of this writing sold at \$7.40@7.50, right at 40c lower than a week ago. Good many hogs yet to be marketed from this northwestern territory.

Little is doing in sheep at this market at this season of year. Prices are strong, clipped lambs at \$11.75 today, woolled stock around \$14.25 for best lots.

LOUISVILLE.

(Special Report to The National Provisioner.)

Louisville, Ky., April 25.

A fair number of cattle arrived the first half of the week and with a good all-around demand prices were fully steady on the desirable killing classes. Several loads of choice steers were offered and two loads sold at \$8.75 with four head as high as \$9.00. The extreme heavy steers proved slow sale with outside call limited. Cow trade was again brisk, canners and cutters in broad demand. Bull values were firm, tops \$5.75. The outlook is for a fairly active trade the balance of the week.

Prime heavy steers, \$8.25@8.75; heavy shipping steers, \$7.50@8.25; beef steers, \$5.50@8.75; fat cows, \$5.50@7.00; bulls, \$3.50@5.75; stockers, \$3.50@7.00; feeders, \$6.00@7.25.

Hog supply so far this week has been

fairly good, totaling around 8,000 against the same number for the first three days last week. The local call has been active and a good trade was noted despite the quarter decline registered on Monday.

Top hogs, 165 lbs. up, \$8.00; 120 to 165 lbs., \$7.45; 90 to 120 lbs., \$6.25; 90 lbs. down, \$5.00; throwouts, \$6.10 down.

Sheep and lamb arrivals have been small with few choice springs here so far this week. The best fall lambs brought \$13.00 down; best sheep, \$6.00@7.00. Choice springers quotable at \$18.00 with heavy springers \$14.00 down.

Calf supply was fairly large with values \$1.50 lower so far this week, tops today at \$8.00.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

South St. Paul, Minn., April 25.

Receipts of cattle here up to mid-week totaled somewhat under 7,000, head, or nearly 1,000 less than the first half of last week. Buyers for the large packers and other killing interests were bearish, but demand from outside sources was sufficient to maintain the market on a steady to strong basis. Best load lot in the week's trade were baby beefs averaging 870 lbs. and selling to a city butcher at \$9.25.

(Continued on page 41.)

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, April 21, 1923, are reported by The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,154	16,400	19,561
Swift & Co.	7,653	14,900	25,726
Morris & Co.	8,414	15,200	12,224
Wilson & Co.	5,434	14,800	10,385
Anglo-Amer. Prov. Co.	895	7,900
G. H. Hammond Co.	3,148	8,200
Libby, McNeill & Libby.	1,928
Brennan Packing Co.	6,100 hogs;	Miller & Hart.
6,200 hogs; Independent Packing Co.	3,400 hogs;
Boyd, Lunham & Co.	7,200 hogs; Western Packing
& Provision Co.	13,500 hogs; Roberts & Oake,	6,400 hogs; others,	20,000 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,049	754	15,202	4,566
Cudahy Pkg. Co.	2,461	854	8,462	4,866
Fowler Pkg. Co.	432
Morris & Co.	4,121	1,106	12,461	2,480
Swift & Co.	4,305	615	22,280	7,612
Wilson & Co.	3,622	433	14,745	4,320
Local butchers	674	195	882	14
Total	19,665	3,966	74,032	23,798

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour & Co.	5,323	13,922	14,655
Cudahy Pkg. Co.	5,372	13,552	9,740
Dold Pkg. Co.	1,284	6,131
Morris Pkg. Co.	4,190	8,915	4,919
Swift & Co.	6,802	15,199	11,997
M. Glassberg	25
Higgins Pkg. Co.	25
Hoffman Bros.	99
Mayerowich & Vail.	70
Midwest Pkg. Co.	66
O'Dea	69
Omaha Pkg. Co.	103
John Roth & Sons.	49
So. Omaha Pkg. Co.	329
Lincoln Pkg. Co.	376
Nagle Pkg. Co.	370
Sinclair Pkg. Co.	230
Wilson Pkg. Co.	335
J. W. Murphy	11,927
Swartz & Co.	2,527
Others	30	8,651
Total	24,777	80,024	41,311

ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,327	10,644	2,132
Swift & Co.	2,728	14,469	1,915
Morris & Co.	581	10,194	112
St. Louis Dressed Beef Co.	1,410
Independent Pkg. Co.	664	5,082	60
East Side Pkg. Co.	680	5,204	50
Hell Pkg. Co.	26	2,539
American Pkg. Co.	150	2,059
Krey Pkg. Co.	77	672
Sartorius Prov. Co.	11	498
Siehoff Pkg. Co.	201	1,761
Butchers	7,291	33,318	1,121
Total	17,146	86,221	5,388

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,043	138	15,200	727
Armour & Co.	3,049	59	16,541	673
Swift & Co.	1,464	23	772
Sacks Bros. Pkg. Co.	21	28
Smith	51	27
Local butchers	111	44
Eastern packers	152	25,37
Total	7,801	319	37,887	1,400

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,252	266	20,494	13,352
Hammond Pkg. Co.	2,514	365	10,290	4,288
Morris & Co.	2,172	563	10,047	2,321
Others	2,632	85	8,477	988
Total	10,590	1,274	49,270	20,929

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,895	3,928	10,750	719
Hertz & Rifkin.	264	125
Katz & Horne.	344	327
R. J. King.	26	30
Swift & Co.	2,707	5,923	25,071	1,048
Total	3,326	10,343	41,821	1,767

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,023	565	5,552	22
Wilson & Co.	1,006	627	6,352	19
Other butchers	35	14	304
Total	2,064	1,206	12,218	41

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	683	123	3,482	66
Kroger Groc. & Bak. Co.	319	99	626
C. A. Freund.	197	153	211
Gus Juengling	307	154	81
J. & F. Schroth Pkg. Co.	10	3,497
H. H. Meyer Pkg. Co.	44	2,215
J. Hilberg & Sons.	200	6	28
W. G. Rehn's Sons.	281
Peoples Pkg. House Co.	152	325
J. Bauer & Son.	102
A. Sander Pkg. Co.	2,760
John Vogel & Son.	806
John Hoffman's Sons Co.	746
Lohrey Pkg. Co.	208
Ideal Pkg. Co.	877
Sam Gall	83
Jacob Schlacter's Sons.
Erhardt & Sons.	17
F. Blackburn	21
J. Stegner
Total	2,355	860	15,434	246

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,167	3,512	20,220
Kingan & Co.	2,131	268	16,982	84
Moore & Co.
Ind. Abat. Co.	1,241	74	2,123	162
Armour & Co.	95	55	3,704
Hilgemeyer & Bros.	990
Brown Bros.	187	32	78	38
Riverview Pkg. Co.	11	12	187
Schussler Pkg. Co.	38	421
Meier Pkg. Co.	323
Ind. Prov. Co.	9	65	318
Worm & Co.	94	109
Miscellaneous	397	152	592	32
Total	5,360	4,170	48,305	316

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	569	341	9,982	470
Dold Pkg. Co.	204	13	5,089
Local butchers	34	8
Total	807	362	15,671	470

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	658	174	5,181	1,724
Armour & Co.	563	83	4,119	2,307
Rayner Murphy Co.	286	1,630
Miscellaneous	440	17	1,312	380
Total	1,947	274	11,642	4,411

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,067	13,497	9,392	2
Swift shipments	418
Layton Company	1,296
R. Gumz & Co.	63	202
F. C. Gross & Bros.	101	67	26
Butchers	179	326	46	45
Traders	436	234	44
Total	2,264	14,214	10,916	47

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending April 21, 1923, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	30,728	30,691
Kansas City	19,665	9,587
Omaha	24,777	25,782
St. Louis	17,146	18,142
Sioux City	7,801	9,943
St. Joseph	10,591	7,380
St. Paul	3,326	5,337
Oklahoma City	2,064	2,206
Cincinnati	2,355	2,039
Indianapolis	5,360	5,401
Wichita	807	857
Denver	1,947	2,161
Milwaukee	2,264	2,092
Hogs.	142,800	159,890
Chicago	74,032	73,612
Kansas City	80,024	87,426
Omaha	86,221	73,388
St. Louis	37,887	42,785
St. Joseph	49,277	52,917
St. Paul	41,821	51,336
Oklahoma City	12,218	11,758
Cincinnati	15,434	15,463
Indianapolis	48,305	44,760
Wichita	15,671	14,935
Denver	11,642	10,582
Milwaukee	10,916	11,306
Sheep.
Chicago	67,896	58,682
Kansas City	23,798	30,412
Omaha	41,311	41,876
St. Louis	5,388	4,392
St. Joseph	1,400	17,912
St. Paul	20,029	1,848
Oklahoma City	1,767	1,402
Cincinnati	41	31
Indianapolis	246	448
Wichita	316	218
Denver	471	74
Milwaukee	4,411	3,453
Total	47	61

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Nothing new has transpired in packer hides. Killers are willing to book additional business in April hides at steady levels, which were half a cent above March values, despite the big movement in local small packer stock at 15½c, which was 1½c over March rates. Tanners are not lending the market much support. Natives quoted 19c; Texas and butts 18½c; Colos., 17½c; brd. cows 13½c paid; heavy cows 15c paid yesterday; lights 15c paid; some 45@55 lb. stock rumored sold 15c today, also some last fall stock at 15½c. Bulls 13@13c; brands 11½@12c asked.

COUNTRY HIDES.—There is no business passing in the local market. Dealers here are not pressing for business and they report utter uninterestedness on the part of tanners. Outside sellers in some cases are endeavoring to force movement and they usually have to accept reductions to obtain their ends. All weight hides in the sections nearby are quoted at 12@12½c delivered basis with some purchases reported as low as 11½c. Dealers are doing most of the purchasing. Collectors in Ohio, Michigan and similar sections are quoting 13½@13¾c f. o. b. for all weight seasonable hides and decline to accept the bids of 13c put up to them. In the local market dealers ask 14½@14¾c for grub free extremes. Ohio shippers talk 14½c and other outside sellers offer light hides down to 14c. In mixed quality extreme prices range at 13½@13¾c as an asking basis. Locally the buffs are very slow to move. Sellers as a rule offer grub free kinds at 13c and some dealers have their views pegged at 13½c, but such a rate seems out of the question for the present. Mixed descriptions of stock are offered at 12½@12¾c for grub content and buyers have visions of securing material about 12c. Heavy hides are listless with steers quoted about 13½@14c nominally here and the cows on a parity with buffs. Branded country hides are quoted fairly firmly here at 11c flat basis. Collectors in the western sections are asking a stronger basis than that but are not reporting much business. In the country packer varieties business is slow and average qualities are ranged at 12@13½c flat. Bulls quoted firmly at 11@11½c for country run paid and nominal and country packers at 12½@13½c; glue hides 8@8½c.

NORTHWESTERN HIDES.—Twin Cities markets continue stagnant, due to apathy of buyers for material and sellers toward the prevailing levels. All weight hides are quoted featureless at 12½@13c, with the outside asked. Heavy hides are quoted 12½@12¾c nominal and lights at 13½@13¾c delivered basis. Sellers feel that better markets are but a little way in the future and they are willing to wait a while. Bulls 11c; kipskins 14@15c; calfskins 15@17½c for descriptions and horse hides \$4.50@4.75 avg.

CALFSKINS.—Local city collectors advanced their ideas to 18½c following the recent movement at 18c, due to the available stocks being somewhat limited and in relatively firm hands. The receipts and slaughter of calves and skins have been below normal. Tanners are unwilling to follow any upward market as leather business has been disappointing thus far this year and unprofitable it is said. Packers last made 19c except for a few skins at a point east of here, which made 19½c for April kill. A few April packer skins are still unsold. Outside first salted skins are selling in a range of 17½@18c; resalted varieties are bringing 15@16½c in movement this week. Deacons are coming fast and quoted at \$1.00@1.15 paid with up to \$1.25 asked for strictly fresh

supplies. Kipskins meet with slow request and stocks are relatively small, as is usual at this season of the year. Packers last sold at 16½c; cities quoted 15½c nominal and countries 14@15c.

MISCELLANEOUS MARKETS.—Dry hides are unchanged at 18@19c; the fallen crop this year is not expected to be large. Horse hides are not in very great favor. Renderers range at \$5.25@5.50; mixed stock around \$5.00 and countries \$4.50@4.75. Packers' woolskins are steady at \$3.20@3.60 paid and nominal for descriptions. Spring lambs are still quiet and entirely nominal about \$1.25@1.50; shearlings continue active at \$1.12½ for straight run; No. 1 skins lately made \$1.20@1.25. Dry pelts range at 31@33c paid for average qualities and up to 35c asked on best descriptions. Pickled skins quoted \$5.40@8.25 doz. for lots; hog skins 15@25c; strips, 5c.

New York.

PACKER HIDES: Two city slaughterers sold 32,000 first quarter brands, booking butts at 16½c and Colorados at 15½c, or a cent under rates paid for early stuff in the last business. Two other sellers declined to participate, talking more money. Native steers of winter kill quoted 17@17½c nominal; some ask 18c; cows 13½c; bulls 14½c.

SMALL PACKER HIDES: Two cars eastern small packer April natives sold at 18½c for heavies and 17½c on lights. Three thousand Canadian big packer Jan-Feb. native steers sold at 18½c after repeated bids at 18c were rejected. Bids of 14½c were refused for Canadian April cows. Canadian first quarter branded cows are offered at 13½c and steers 17c. Pacific coast April steers sold at 15c. All weight eastern small packer cows quoted 15c nominal with some stock offered, despite the sales west at 15½c basis.

COUNTRY HIDES: Quietness continues the ruling feature in country descriptions. Some eastern all weights are selling in carlots at 11½@11¾c. Canadian 50 lbs. up current country cows are offered at 11½c f.o.b. Ohio extremes are held at 14½c; western grub free goods are offered at 14@14½c without exciting interest. Southern quoted 11½@13½c; buffs are quiet and waiting.

CALFSKINS: Two packers sold car each light calf alone at \$1.50. Medium and heavy skins quoted \$2.10@2.60; outside skins \$1.15@1.30 paid basis on lights. Untrimmed stock is firm at 18c for cities; some eastern packer April skins made 19½c; kip \$3.25@4.00.

FOREIGN WET SALTED HIDES: Nothing new has transpired in standard varieties of frigorifico steers this week, though it is stated that some quiet business is going on. The tendency to the market lately has been easy and possible further recessions are being effected, which accounts for the slowness of details to seek the light. Frigorifico type hides are also said to be quietly active with details guarded. Argentine standard varieties of frigorifico steers last sold at 20½@20¾c landed basis and the Montevideo varieties recently made 21¾c. That figure is considered high in view of later declines in the Argentines. Frigorifico cows have been quite active of late, retailing at 15½@15¾c landed. Frigorifico extremes made 16½@17c and kips 15½@15¾c. Frigorifico type hides sold as high as 20c for best type steers, while mixed goods ranged at 17½@19c in late business. Frigorifico type extremes recently sold at 15½c. Common hides, campos and similar sold at 11½c for mixed stock and up to 14c for steers. Spot hide market is steady with stocks small and steady demand noted.

ST. PAUL LIVESTOCK MARKET.

(Continued from page 40.)

Beef steers, choice, \$9.00@9.50; good, \$8.50@9.00; medium, \$7.50@8.50; common, \$6.25@7.50; fat heifers, \$5.75@8.25; bulk, \$6.50@7.50; fat cows, \$4.50@7.50; bulk, \$5.00@6.25; canners and cutters, \$2.75@3.75; bologna bulls, \$4.00@4.75; bulk, \$4.50@4.75. Best light veal calves, \$7.00@9.00; bulk, \$7.00@7.25.

For the first three days this week hog receipts totaled 35,000 against 34,000 a week ago and about 25,000 a year ago. The hog market the past week has shown the sharpest decline for some time, the average dropping about 50c since last Wednesday. Shipper top today on 160 to 200-lb. averages was \$7.75 with bulk of the 180 to 325-lb. offerings cashing to packers at \$7.35@7.65; packing sows, \$5.75@6.00. Bulk of the pigs sold at \$7.65.

Sheep and lamb trade has held a steady to strong tone during the past week, feature of the trade during the period being the sale of a double deck of choice fed woolled lambs averaging 66 lbs. at \$14.35, or top for the month to date. Medium to choice woolled lambs are quotable from \$12.50@14.50; culls and common, \$9.50@12.00; fat woolled ewes of all weights, \$7.50@9.00.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, April 28, 1923.—Quotations on hides at Chicago for the week ending April 28, 1923, with comparisons, are as follows:

PACKER HIDES.		Week ending April 28, '23.	Week ending April 21, '23.	Corresponding week, 1922.
Spread native steers	20½@22c	20½@22c	@15½c	
Heavy native steers	@19c	18½@19½c	13½@14c	
Heavy Texas steers	18 @18½c	18 @19c	12½@13c	
Heavy but branded steers	18 @18½c	18 @19c	12½@13c	
Heavy Colorado steers	17 @17½c	17 @18c	11½@12c	
Ex-Light Texas steers	13½@14c	13½@14c	10½@11c	
Branded cows	13½@14c	13½@14c	10 @10½c	
Heavy native cows	14½@15½c	14½@15½c	11 @12c	
Light native cows	14½@15½c	14½@15½c	11 @12c	
Native bulls	13½@14c	13½@14½c	8 @8½c	
Branded bulls	11½@13c	11½@13c	7 @7½c	
Calfskins	18½@19c	18½@19c	15 @15½c	
Kip	16 @16½c	16 @16½c	14 @14½c	
Slunks, regular	\$1.15@1.25	\$1.15@1.25	\$1.20@1.30	
Slunks, hairless	35 @75c	35 @75c	35 @75c	
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.				

CITY AND SMALL PACKERS.

Natives, all weights.		Week ending April 28, '23.	Week ending April 21, '23.	Corresponding week, 1922.
Bulls, native	13 @13½c	12 @13½c	11½@12c	
Branded hides	13 @13½c	12 @13½c	6 @7c	
Calfskins	18 @18½c	17½@18c	16 @17c	
Kip	15½@16c	15½@16c	15 @16c	
Light calf	\$1.30@1.35	\$1.30@1.35	\$1.25@1.30	
Slunks, regular	\$1.00@1.10	\$1.00@1.10	\$1.00@1.10	
Slunks, hairless	35 @70c	35 @70c	30 @60c	

COUNTRY HIDES.

Heavy steers		Week ending April 28, '23.	Week ending April 21, '23.	Corresponding week, 1922.
Heavy cows	12½@13½c	12½@13½c	8½@9c	
Butts	12½@13½c	12½@13c	8 @8½c	
Extremes	13 @14½c	12½@13½c	10½@11½c	
Bulls	11 @11½c	10 @10½c	6 @7c	
Branded	11 @11½c	10 @10½c	6 @7c	
Calfskins	14 @15c	15 @16c	12 @13c	
Kip	13 @14c	13 @14c	11 @12c	
Light calf	\$1.20@1.25	\$1.10@1.20	\$1.15@1.25	
Deacons	\$1.00@1.15	\$0.90@1.00	\$0.95@1.05	
Slunks, regular	50 @75c	50 @60c	40 @70c	
Slunks, hairless	25 @30c	25 @30c	30 @35c	
Horsehides	\$4.50@5.00	\$4.50@5.00	\$3.00@4.00	
Hogskins	15 @20c	15 @20c	20 @25c	

Prices quoted are f. o. b. Chicago or Chicago freight equalled, for straight carloads or more to tanners. Dealers' price range ½@2c per lb. less.

SHEEPSKINS.

	Week ending April 28, '23.	Week ending April 21, '23.	Corresponding week, 1922.
Large packers.	\$3.40@3.50	\$3.40@3.50	\$2.15@2.25
Small packers.	\$3.00@3.30	\$3.00@3.30	\$2.00@2.10
Packer shear-			
lins	\$1.10@1.20	\$1.10@1.20	\$0.50@0.60
Country pelts.	\$1.75@2.75	\$1.75@2.75	\$1.25@1.75
Dry pelts	28 @31c	27 @30c	17 @20c

If you need a good man, watch the "Wanted" page.

ICE AND REFRIGERATION

ICE NOTES.

B. M. Sumner, Sylvester, Ga., will shortly erect a cold storage plant.

A new cold storage plant is to be built on Commerce avenue, Houston, Tex.

The Texas Packing Co., Houston, Tex., is planning to erect a new cold storage plant.

The Tulsa Storage Co., Tulsa, Okla., recently sustained damage to the extent of \$60,000.

The Chamber of Deputies of Argentina has approved a bill authorizing the executive to invest \$2,000,000 in the construction of a freezing plant in Buenos Aires.

The Great Falls Meat Co., Great Falls,

Mont., will shortly erect a cold storage plant at Shelby, Mont.

The Baltimore Ice Manufacturing Co., 409 Aisquith street, Baltimore, Md., will soon build a new plant.

Frank Bruce and others have organized a company at Parrish, Ala., to manufacture ice at that place.

The Lawrence Ice and Cold Storage Co., New Castle, Pa., has bought the City Ice and Cold Storage Co., for \$100,000.

A. H. Philips, of Holberton, N. Y., and others are considering the erection of a new cold storage plant at Fancher, N. Y.

The Humble Ice Company, West Columbia, Tex., has been incorporated with a

capital of \$15,000 by W. B. Johnson and others.

Messrs. Sleight and Pierson, Newark, N. J., are co-operating in the establishment of a cold storage plant to cost about \$250,000.

W. W. Thomas has recently bought the Rundlett Cold Storage Co. plant, Union Wharf, Portland, Me., and will make improvements.

The Hyde Park Ice Co., Tampa, Fla., has been incorporated with a capital of \$50,000 with T. J. Sculley as president, A. V. Hale as vice-president and secretary.

LOW TEMPERATURE RESEARCH.

Success in liquefying helium has proved of great interest to students of physical phases of refrigeration. This was the result of experiments by Professor J. C. McLennan, head of the Physics Department of the University of Toronto, assisted by Mr. G. M. Shrum. The achievement was seen to be one of the attainment of almost unthinkable low temperatures.

To liquefy helium a temperature of 270° C., i.e., 484° F. below the freezing point of water must, it is stated, be reached. To reach this thermometric abyss, liquid air and liquid hydrogen must be employed as with liquid air temperature of 180° C. below zero, and with liquid hydrogen a temperature of 258° C. below zero can be obtained. The greatest scientific use of the new achievement will, it is said, lie in the production of very low temperatures, as, with liquid helium, within 1.5° of the absolute zero can be attained.

These facts, taken with the achievement itself, have opened a new world of interest and possibilities to students of the physical aspects of refrigeration and of the wonders and possibilities of low temperatures as now known. Things pertaining to the thermal stage and condition of water's freezing point, have been relegated to a very torrid zone indeed. Professor McLennan's achievement has given students of refrigerational physics a most interesting and highly appreciated topic.

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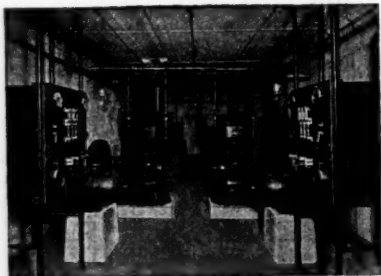
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Detroit—Brennan Truck Co.
El Paso—R. E. Huthstainer, 615 Mills Bldg.
Jacksonville—Service Warehouse Co.

Los Angeles—Maillard & Schmiedell.
Mexico, D. F.—F. Bezaury, Jr., 7 a de Colima 225 B.
New York—Roessler & Hasslacher Chemical Co., 709 6th Ave.
Newark—American Oil & Supply Co.
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Savannah—Savannah Brokerage Co.
San Francisco—Maillard & Schmiedell.
Seattle—Maillard & Schmiedell.
Tampa—Charles Hovey, Room 315, Citizens Bank Bldg.
Toledo—Moreton Truck Co.; G. H. Weddle & Co., 1932 Canton St.
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LIVERPOOL AND AMERICAN TRADE.

(Continued from page 22.)

the many other products which constitute a part of the provision trade business. It is obvious that a deal of the prosperity of the docks depends upon the maintaining of Liverpool as the chief discharging port for American provisions.

The prospect for the coming year in the provision trade, both as regards prices and the volume of supplies, is, on the whole, distinctly promising. With indications of a slow but steady trade recovery at home and a consequent decrease in unemployment, together with more hopeful conditions abroad, a better tone is becoming apparent in the trade. While fluctuations are still probable, these will approximate more closely to the normal fluctuations of seasonal markets, and with the now rapid return towards pre-war output of the Scandinavian export trade in bacon and butter, the war-time values, due largely to the dependence of Great Britain on the United States alone for the bulk of its hog products, will tend to gradually decrease.

The steady pressure of trade associations and competition on both sea and land carriers is resulting in gradually declining freights, and the legacy of high war-time landing charges and dues are now passing away.

The return, however, to prices approaching pre-war levels of bacon and dairy produce will not be rapid. Cities and factories will continue to show a more rapid growth than farms and agriculture, and on the American side the home demand for fresh pork and other portions of the hog is an increasing one. Farmers' prices for hogs to the American packers are likely to remain comparatively high, and as not more than 15 per cent of the packing industry is absorbed by the British export demand, our own economic conditions do not play a very important

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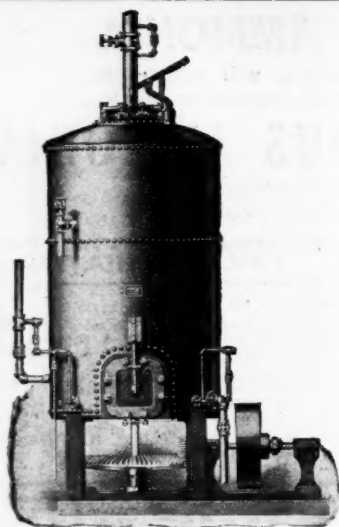
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WRITE FOR BULLETIN No. 3

The Acme Engineering Co.
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part in the rise and fall of the American packers' produce.

It is a matter of considerable conjecture whether we will ever again have from America, except possibly for brief periods, the cheap provisions which marked the years prior to 1914. Still, the drift of prices is steadily downwards with increasing world supplies, and the probabilities are for both plentiful and cheaper bacon and other hog products in the coming year.

ARGENTINE MEAT TRADE.

(Continued from page 21.)

attention to the packing industry, giving reliable statistics and market quotations, although a number of commercial papers touch upon the meat, hide and wool markets. The packers themselves will only furnish quotations on specific order from bona fide purchasers.

This state of uncertainty as to what is transpiring in the livestock produce market will probably be dispelled when the proposed Livestock Produce Exchange begins operations in the course of the next few weeks.

A comparison of quantities and values of livestock produce exported during January, 1923, and January, 1922, is given here:

	Tons		Value in Argentine gold pesos	
	Jan. 1923.	Jan. 1922.	Jan. 1923.	Jan. 1922.
Chilled and frozen				
beef	50,325	38,571	10,568,250	8,099,910
mutton	9,972	3,403	1,552,240	578,510
pork	190	242	21,000	30,390
Canned meats	3,542	931	942,914	254,262
Jerked and salted				
beef	316	160	65,840	35,152
Meat extract	99	27	115,830	30,590
Total meat	63,514	43,334	13,206,674	9,034,724
Butter	3,301	3,336	2,310,700	2,335,290
Lard and tallow	4,865	4,320	900,025	825,120
Dried blood	681	249	46,989	17,181
Unacoured and pickled sheepskins	3,198	3,937	627,264	779,526
Dried sheepskins without wool	497		74,550	
Salted hides	8,437	7,452	3,104,816	2,742,336
Dry hides	3,094	3,182	1,178,814	1,212,342
Unacoured wool	23,441	27,714	5,987,200	7,078,710
Scoured wool	150	341	121,000	252,340
Total livestock products	111,148	93,865	27,618,132	24,277,479

(EDITOR'S NOTE.—The next letter from THE NATIONAL PROVISIONER'S staff correspondent in Argentina will tell the story of the anti-packer agitation and its causes.)

Brazil Lard Refining Industry Grows

Lard takes the second place in the official export statistics of the State of Rio Grande do Sul, Brazil, according to a report from American Consul Samuel T. Leg, Porto Alegre, Brazil, during the year 1921, the last year for which official figures are available, the State of Rio Grande do Sul exported 34,591 metric tons of lard valued at \$5,396,925, with the Brazilian paper "milreis" converted at 13c. The official figures printed in the annual report of the State Secretary of the Treasury of Rio Grande do Sul indicate that on December 1, 1921, there were 6,038,800 hogs in this state.

Porto Alegre is the center of the lard refining industry, but there are other important centers of production at other points of this state. While official figures are not at present complete regarding the amount of lard exported from the city of Porto Alegre alone, advance figures indicate that 18,209 metric tons of this product were shipped from this city alone during 1922.

Lard Price Comparisons.

Lard is customarily packed in 1- and 2-kilo tins, and is exported in cases generally weighing 60 kilos gross, with approximately 55 kilos net weight contents. From January 1st to March 31st, 1922, the price ranged from \$1520 (\$0.197) to \$1570 (\$0.204) per kilo; from April 1st to June 30th from \$1630 (\$0.211) to \$1730 (\$0.224) per kilo; from July 1st to December 31st from \$1600 (\$0.208) to \$1650 (\$0.214) per kilo. The prices given have been converted into United States currency with the Brazilian paper "milreis" valued at 13c, and the leading refiners here report that the prices ruling during 1922 showed an advance of 5% over those of the year 1921.

Tinplate Used in Lard Cans.

Official figures accurately segregated to show the exact amount of tinplate used in the lard refining industry in this consular district are not available, but the leading manufacturers agree that every year a minimum of 120,000 cases is consumed in the entire State of Rio Grande do Sul, 90,000 being used in the cities of Porto Alegre, Pelotas and Rio Grande,



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and an additional 30,000 at other interior points of this state.

It is interesting to note that up to a few months ago practically all of the tinplate used in this consular district was of American manufacture, and that at the present time nearly all this material is imported from Great Britain. Recently British quotations, like American quotations, have varied considerably, and have been lower than those sent out from the United States, and local bankers state that at the present time a considerable number of their sterling bills is for British tinplate. In addition to the more advantageous quotations offered by the British exporters of tinplate, there is a marked contrast in the terms of payment offered by British and American exporters. The terms of payment offered by the leading American exporters of tinplate into this market are, as a rule, cash in New York against the delivery of shipping documents, and when the Rio Grande do Sul importer places his order for American tinplate he is asked to instruct his local banker to open a confirmed credit by telegraph with the local bank's correspondent in New York in favor of the American exporter, making the said credit irrevocable often for a period of seven months.

How British Firms Sell.

In marked contrast, a leading British exporter of tinplate, who has an active branch manager in this city, is now selling tinplate at 120 days' time from the date of the bill of lading, with payment at 90 days sight rate of exchange. Thus the British importer, instead of requiring irrevocable credits guaranteeing cash in England against delivery of the shipping documents, is willing to wait approximately 243 days for payment, said delay consisting of 120 days' time from the date of the bill of lading, 90 days sight draft, 30 days in the mail and three days' grace. Thus the more advantageous prices of the British exporters, combined with the more liberal terms of payment, have at the present time quite captured this market for British tinplate.

Practically all tinplate shipped to this market is packed in tin-lined wooden boxes securely strapped and c. i. f. Porto Alegre prices are quoted. These c. i. f. prices are exclusive of duties, port charges, etc., and the consular invoice is an extra charge for account of the consignee.

FOR PURCHASING DEPARTMENTS

QUICK WORK BY BOX MAKERS.

On February 16, 1923, about 2 o'clock in the morning, the plant of the Anderson Box & Basket Co., Henderson, Ky., was totally destroyed by fire, with a loss of approximately \$85,000, covered by insurance with the exception of approximately \$25,000. By 11 o'clock of the morning of the fire they had secured temporary offices, had stationery printed and bought new typewriters.

The day following the fire new machinery throughout for the plant, and an increased quantity of it was ordered. They were fortunate in being able to secure the abandoned factory of the Henderson Desk Co., which is a large, modern factory. In this factory they have double the capacity of the old plant, and as large a capacity as any manufacturer of this type of container in the United States.

Exactly nine weeks from the date of the fire they were on an operating basis, preparing to turn out boxes rapidly.

A MODEL PACKER'S POWER PLANT.

During the past week there has been installed in the power plant of the packinghouse of George Kern, Inc., in New York City, what is said to be the latest invention in steam engines, manufactured by the Ames Iron Works, of Oswego, N. Y. It is the upright, uniflow type, four cylinders and 500 Hp. operating at a speed of 300 r.p.m. It is said to be the first of its kind in actual commercial use in America.

Much interest is being taken by local engineers because of the ability of the machine to take overloads, and in the smooth and silent running of the steam-driven four cylinders. This power unit drives a 500 KW Crocker-Wheeler generator.

Other equipment added to the Kern plant during recent changes is a De La Vergne high-speed ice machine of 75 tons capacity driven by a Crocker-Wheeler 150 Hp. motor; also brine tanks and electrically-driven pumps of different sizes, giving a double unit through the plant and guarding against a breakdown.

The equipment of the plant now totals 900 Hp. in engines, 575 KW generating dynamos, 125 tons of ice machine equipment, 900 Hp. boilers, condensers, pumps, tanks, etc. The engine room is generally recognized as the most complete and modern of packinghouses in the vicinity of New York.

PACKERS AT VALLEY FORGE.

On April 16th the "Boss" dehairing machine just installed in the plant of the Valley Forge Farms, Inc., Wayne, Pa., was put in operation for the first time, and it was a great surprise to the men who visited the plant at its quickness and thoroughness in cleaning the hogs. This machine was purchased from the Cincinnati Butchers' Supply Company, and was installed by Andrew Kaeslin, of Kaeslin Brothers, Baltimore, Md. H. E. Hosbach, manager in charge, was very much pleased with the demonstration, as it worked perfectly.

The installation of this machine completes the motive equipment, which has been in process of erection for the past several months, and the company is now much better equipped to serve its many

patrons with its products, the quality of which is becoming well known throughout the territory it serves. The plant is ideally situated near historic Valley Forge, and is now pronounced one of the finest in this vicinity. It is directly connected with the Philadelphia and Reading Railway by a private siding, and is in close proximity to Philadelphia and surrounding markets.

MAKING ONE THING BETTER.

With the title "Making One Thing Better" a distinct contribution to the history of transportation and the advantages of selling by the specialized method has been made by The Federal Motor Truck Company, Detroit, Mich. In an attractive book of 50 pages printed in de luxe style with splendid illustrations, this is not only a catalogue but a history and a description of the manufacture of the various parts that make up the most modern means of transportation equipment and which make the Federal Truck distinctive.

The keynote of the whole book-catalogue is that perfection in manufacture has led to specialization. This has made possible the building of thousands of intricate machines. Specialization is a perfecter and improver, a clarifier and a refiner of the world's goods. In no branch of manufacture is this more true than in the automotive industry.

Characterizing motor trucks as "the fingers of transportation which perfect and complete the process of reaching out into the far corners of the world for the goods needed by the rest of the world," the Federal Truck Company shows how essential the truck is to modern business and how carefully it has to be made. It points out that there is no such thing as a motor truck completely manufactured under one roof. And that in order to get the best trucks it is necessary to specialize and use the results of specialists in every line. For example, this company found that it could use these results in the truck manufacturing by going for parts to those concerns which had spent time and money without end on perfecting their processes and reducing the cost of overhead per unit. These products backed by the long experience of their makers were the best in the world and often the cheapest. It was, therefore, of supreme importance that this specialization be utilized in the manufacture of Federal trucks so that the facilities and economies of the largest and best companies in these lines in the world could be passed along to Federal owners. In this way the best service can be rendered to truck users everywhere.

YORK REFRIGERATING EQUIPMENT.

Recent sales and installations of York refrigerating machinery and equipment are reported by the York Manufacturing Company, York, Pa., as follows:

George Ewing & Brother, meat market, 223 8th avenue, Homestead, Pa.; a one-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

John Dumbroski, meat market, 1134 Muhlenberg street, Reading, Pa.; one quarter-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

W. H. Level, meat market, Oak Hill, W. Va.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. P. Murphy & Son, meat market, Newark, Ohio; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, also a complete refrigerating system.

Dobbins Market, meat market, Frank Dobbins, proprietor, Anderson, S. C.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

F. L. Street, meat market, Masontown, W. Va.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Claus Sievers, meat market, Bennington, Neb.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Joe Waldhelm, meat market, Primghar, Iowa; one 2-ton vertical single acting belt driven enclosed refrigerating machine and high pressure side complete.

Ezra Deal, meat market, Cumberland, Md.; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

F. J. Tewes & Co., meat market, Latrobe, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

R. G. Schneider, meat market, Sioux City, Iowa; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. S. Wallace & Son, meat market, Sac City, Iowa; one 3½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

L. T. Curtis, meat market, Painesville, Ohio; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

The Grande Ronde Meat Co., of La Grande, Ore., have added to their York refrigerating equipment one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Walla Walla Meat Co., Walla Walla, Wash.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Turney Brothers, meat market, Kaufman, Texas; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

F. Frey, meat market, Stockton, Cal.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Schloss, Held & Schloss, abattoir, Newark, N. J.; two 15-ton vertical single-acting belt driven enclosed refrigerating machines and high pressure side complete.

Phillip R. Christman, of 1050 Dewey avenue, Rochester, N. J.; has added to the York equipment in his meat market one 2-ton York vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

George H. Wilson, meat market, Millington, Ill.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Independent Beef Co., Wilkes-Barre, Pa.; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

David Welsh, meat market, Buffalo, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete, also a complete refrigerating system.

Packing House Market, Dallas, Texas; one 5¼-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Goodrich & Tracy, produce storage, Elkton, S. Dak.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Chicago Section

E. E. Nott of P. Burns & Co., Calgary, Canada, was in Chicago this week.

W. T. Riley, the well known broker of Philadelphia, was in Chicago this week.

James Craig, Sr., of Parker-Webb and Co., Detroit, Mich., was in Chicago this week.

The Chicago Mill and Lumber Co. has removed its offices to 510 North Dearborn street, Chicago.

George Blumenstock, president of Blumenstock and Reid, Cleveland, O., was in Chicago this week.

John Mitchell, general sales manager of the Brecht Company, St. Louis, Mo., was in Chicago this week.

The National Sanitary Service Co. has moved its office to its plant at 1250 West 46th street, Union Stock Yards.

W. T. Pidwill, 112 Market street, San Francisco, Cal., well known in brokerage circles on the Pacific Coast, was in Chicago this week.

The Wheeling Can Department of the Whitaker-Glessner Co., has moved its Chicago office from 1966 Conway building to 2547 Arlington street.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 39,739 cattle, 16,764 calves, 83,551 hogs, and 36,378 sheep.

Frederic Ridpath of Ridpath Brothers, Ltd., London and Liverpool, England, was a visitor in Chicago in the course of an extended tour of this country.

E. D. Simmons of Los Angeles, one of the old National Packing Co. boys, and well known in packinghouse circles, paid Chicago a little visit recently.

Charles G. Schmidt, president of the Cincinnati Butchers' Supply Co., Cincinnati, O., paid a visit to Chicago this past week and was greeted by his many friends on every hand.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, April 21, for shipment sold out, ranged from 8.00 to 17.25 cents per pound, averaged 12.58 cents per pound.

Provision shipments from Chicago for the week ending April 21, 1923, with comparisons, were as follows:

	Last week.	Prev. week.	Last year.
Cured meats, lbs.	10,004,000	11,808,000	12,370,000
Lard, lbs.	8,054,000	8,273,000	8,421,000
Fresh meats, lbs.	2,495,000	22,255,000	25,256,000
Pork, bbls.	4,000	3,000	6,000
Canned meats, cases	11,000	9,000	10,000

Fire, starting in a nearby smoke house, spread to a four-story brick building formerly occupied by the general offices of Morris & Co. at 42nd and Loomis streets, in the heart of the stockyards on Monday night, causing damage estimated at more than \$25,000.

Attending this week's conference of the newly created Committee on Trade Extension of the Institute of American Meat Packers in Chicago were the following packers: J. C. Dold and J. P. Dold of the Jacob Dold Packing Co., Buffalo, N. Y.; R. S. Dold of the Dold Packing Co., Omaha; Henry Neuhoof of the Neuhoof Packing Co., Nashville, Tenn.; Howard R. Smith, Shafer and Co., Baltimore, Md.; John J. Felin, John J. Felin & Co., Philadelphia, Pa.; R. T. Keefe, Henneberry & Co., Arkansas City, Kan.; Otto Finkbeiner, Little Rock Packing Co., Little Rock, Ark.; Jas B. McCreia, Ohio Provision Co., Cleveland, O.; E. C. Merritt, Indianapolis Abattoir Co., Indianapolis, Ind.; T. Davis Hill, Corkran Hill & Co., Baltimore, Md.; J. W. Rath, Rath Packing Co., Waterloo, Ia.; Ernest Urwitz, Dryfus Packing and Provision Co., Lafayette, Ind.; Fred L. Wilson, Wilson Provision Co., Peoria, Ill.; Jay E. Decker, Jacob E. Decker and Sons, Mason City, Ia.; Geo. A. Hormel, Geo. A. Hormel & Co., Austin, Minn.; George M. Foster, John Morrell & Co., Ottumwa, Ia.; H. C. Davis, Cleveland Provision Co., Cleveland, O.; T. W. Taliaferro, Hammond Standish & Co., Detroit, Mich.; A. C. Hoffman, A. C. Hoffman & Sons, Syracuse, N. Y.; Morton Mannheimer, Evansville Packing Co., Evansville, Ind.; Fred T. Fuller, Iowa Packing Co., Des Moines, Ia.; W. H. Gehrmann, Kohrs Packing Co., Davenport, Ia.; Myron McMillan, J. T. McMillan Co., St. Paul, Minn., and W. R. Sinclair, Kingan & Co., Indianapolis.

Meat Trade Movies—No. 34.



HE MAKES 'EM STAND UP OR LAY DOWN
In these days of high hogs the man who can operate a packinghouse and then finance it, too, is some wizard. But "Tom" Taliaferro of Detroit has been in the game long enough to know how to do both, which accounts for his ever-present smile!

E. S. Waterbury, for many years head of the provision department of Morris & Company, is now a member of the executive staff of Armour & Company, with headquarters at Chicago. Mr. Waterbury is one of the best-known men in the provision field, and will be a valuable coadjutor for Vice-President Frank W. Waddell of the Armour provision department.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
PACKING HOUSE & COLD STORAGE
CONSTRUCTION; CORK INSULATION &
OVER HEAD TRUCK WORK.
103 Marquette Bldg. Detroit, Mich. Phones:
Cherry 3750-3751

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
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SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
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M. P. BURT & COMPANY
Engineers & Architects
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Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Experience. Lower Construction Cost. Higher Efficiency.
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Anders & Reimers
ARCHITECTS
ENGINEERS
314 Erie Bldg. Cleveland, O. Packing House
Specialists

LEON DASHEW
Counselor At Law
15 Park Row New York

References

Armour & Company The Cudahy Packing Co. Austin Nichols & Co. New York Butchers Dressed Meat Co.	Joseph Stern & Sons, Inc. Manhattan Veal & Mutton Co. United Dressed Beef Co.
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Relief for starving lumbermen marooned by ice on South Fox Island, in Lake Michigan, last week, was attempted by various airplane parties. The first to get food to the island was Francis J. Parker with his big French biplane carrying a load of Wilson & Company products provided by the company. On the return trip the engine broke down and the biplane was stranded on the island. The food provided was not sufficient for the people marooned there, and one man needed immediate surgical attention. On receipt of the news, Thomas E. Wilson personally chartered the big steel car ferry of the Ann Arbor Railroad Company, and after a 45-mile crush through the lake ice the island was reached and the party relieved and brought to the mainland. It was a novel feat in lake annals and attracted nationwide attention.

CHICAGO RETAILER BODIES UNITE.

Five butchers' and grocers' associations in Chicago have consolidated recently and formed the Retail Grocers' and Butchers' Association of Cook County, of which Alex. T. Dillon is the secretary. This action was taken as a result of competition of the chain grocery system in Chicago.

The associations consolidated are: South Side Grocers' and Butchers' Association, Uptown Retail Food Dispensers, North Shore Grocers' and Butchers' Association, Retail Grocers' and Butchers' Protective Association of Chicago, and West Side Grocers' and Butchers' Association. These five organizations represented approximately 9,700 retail grocery stores and butcher shops.

COOPERAGE INDUSTRY TO MEET.

The Associated Cooperage Industries of America will hold its annual meeting at St. Louis, Mo., this year on May 8 and 9. Executive and other committee meetings will be held on May 7. The Associated Cooperage Industries of America is the national organization of the cooperage industry throughout the country.

A large attendance is expected. A good program is being arranged which will be entertaining, interesting and profitable. Many important matters relating to the cooperage industry will be discussed.

SIMON PFAELZER PASSES ON.

Simon Pfaelzer, brother of the founder of Louis Pfaelzer and Sons Co., and a well known figure in the meat trade for many years, died at his home in Chicago last week after a short illness. Mr. Pfaelzer was born at Lautenbach, Baden, Germany, on August 9, 1848. He came to the United States in 1871 and at first worked for his brother, Louis Pfaelzer. Later, however, he went into business for himself and continued to buy and kill cattle for many years at the Union Stock Yards under the name of Simon Pfaelzer.

Mr. Pfaelzer was a charter member of both the Chicago Livestock Exchange and the Traders Exchange and a Mason of long standing. He was in active business at the yards until his final illness. His death will be regretted by the many friends that he had made in the 60 years he had been in Chicago. He is survived by three sons, Louis J., Milton and Lawrence, and two daughters.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 16.....	20,715	3,295	48,406	17,004
Tuesday, April 17.....	10,151	5,762	29,255	20,841
Wednesday, April 18 8,685	2,324	22,201	20,511	
Thursday, April 19 12,519	6,221	33,487	17,939	
Friday, April 20.....	3,707	751	20,497	11,913
Saturday, April 21.....	500	200	7,000	4,000

Total for week.....	56,277	18,563	169,990	92,208
Previous week.....	58,905	22,110	182,797	85,070
Year ago.....	50,796	17,379	99,906	46,668
Two years ago.....	60,266	17,022	142,121	93,772

SHIPMENTS.

Monday, April 16.....	5,785	262	12,079	5,960
Tuesday, April 17.....	2,925	257	4,982	7,147
Wednesday, April 18 3,503	37	2,562	5,732	
Thursday, April 19 3,753	51	3,461	6,815	
Friday, April 20.....	1,616	20	5,419	2,748
Saturday, April 21.....	400	...	2,000	1,000

Total for week.....	17,982	627	30,593	29,432
Previous week.....	19,142	303	28,533	25,411
Year ago.....	16,170	542	19,079	19,719
Two years ago.....	25,832	591	18,015	30,313

Receipts at Chicago for the year to April 21, 1923, with comparisons, were as follows:

	1923.	1922.	Year
Cattle.....	897,529	863,509	
Calves.....	245,042	266,294	
Hogs.....	3,267,105	2,596,833	
Sheep.....	1,216,657	1,105,631	

Combined weekly hog receipts at eleven markets for 1923 to April 21, with comparisons:

	Week.	Year to date
Week ending April 21.....	700,000	12,382,000
Previous week.....	717,000	
Corresponding week, 1922.....	454,000	8,861,000
Corresponding week, 1921.....	537,000	10,074,000
Corresponding week, 1920.....	591,000	10,172,000

Average, 1908 to 1922.....	492,000	9,691,000
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Combined receipts at seven points for the week ending April 21, 1923, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending April 21.....	178,000	579,000	201,000
Previous week.....	184,000	597,000	195,000
1921.....	157,000	539,000	181,000
1920.....	165,000	412,000	232,000
1919.....	200,000	494,000	156,000

Average, 1914-22.....	151,000	401,000	172,000
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Combined receipts at seven points to April 21, 1923, with comparisons:

	*Cattle.	Hogs.	Sheep.
1923.....	2,866,000	10,368,000	3,232,000
1922.....	2,609,000	7,274,000	2,780,000
1921.....	2,579,000	7,937,000	3,485,000
1920.....	2,968,000	8,318,000	2,755,000

*Cattle at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top and average prices for hogs for under-mentioned weeks:

	Number received.	Weight, lbs.	Top.	Average.
Week ending April 21.....	106,700	8.10	\$ 8.65	\$ 8.20
Previous week.....	122,797	239	8.50	8.20
1922.....	99,906	241	10.75	10.20
1921.....	142,121	234	9.35	8.30
1920.....	163,547	245	16.75	15.05
1919.....	140,165	232	21.15	20.80
1918.....	137,784	216	17.84	17.50
1917.....	139,589	213	16.05	15.70
1916.....	136,111	218	19.10	9.85
1915.....	124,962	233	7.90	7.50
1914.....	118,311	234	8.80	8.45
1913.....	132,362	245	8.75	8.45

Average, 1913-22.....	135,400	234	\$12.75	\$12.15
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*Receipts and average weight for week ending April 21, 1923, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending April 21.....	\$ 9.06	\$ 8.10	\$ 7.65	\$13.15
Previous week.....	8.85	8.20	8.05	13.25
Cor. week, 1922.....	8.00	10.20	8.90	14.00
Cor. week, 1921.....	8.10	9.30	6.90	9.90
Cor. week, 1920.....	11.90	15.05	14.90	19.30
Cor. week, 1919.....	15.80	20.80	15.00	17.80
Cor. week, 1918.....	15.15	17.30	15.70	19.75
Cor. week, 1917.....	11.65	15.70	12.20	14.75
Cor. week, 1916.....	9.10	9.85	8.20	10.20
Cor. week, 1915.....	7.80	7.50	8.80	17.50
Cor. week, 1914.....	8.45	8.45	5.45	7.40
Cor. week, 1913.....	8.00	8.45	6.35	8.00

Average, 1913-22.....	\$10.40	\$12.15	\$10.15	\$13.10
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Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards for weeks mentioned:

	Cattle.	Hogs.	Sheep.
*Week, ending April 21.....	38,300	129,400	62,800
Previous week.....	39,763	154,264	59,659
1922.....	34,626	90,827	26,949
1921.....	34,434	124,106	33,459
1920.....	55,387	120,641	38,578
1919.....	42,040	129,874	58,385
1918.....	53,558	122,845	45,604

*Saturday, April 21, 1923, estimated.

Chicago packers' hog slaughter for the week ending April 21, 1923:

Armour & Co.....	16,400
Anglo-American Prov. Co.....	7,900
Swift & Co.....	14,900
G. H. Hammond Co.....	8,200
Morris & Co.....	15,200
Wilson & Co.....	14,800
Boyd-Lunham & Co.....	7,200
Western Packing Co.....	13,500
Roberts & Oake.....	6,400
Miller & Hart.....	6,200
Independent Packing Co.....	3,400
Brennan Packing Co.....	1,500
William Davies Co.....	1,100
Agar Packing Co.....	2,000
Others.....	20,000

Total.....	142,800
Previous week.....	150,800
Year ago.....	86,000
Two years ago.....	128,200
Three years ago.....	119,600

Prices at Chicago, Thursday, April 26, 1923:

CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)——	\$ 9.75@10.40
Choice and prime.....	9.00@ 9.75
Good.....	8.15@ 9.00
Medium.....	7.00@ 8.15
Common.....	6.75@ 8.00
Light weight (1,100 lbs. down)——	9.65@10.25
Choice and prime.....	8.85@ 9.65
Good.....	8.00@ 8.85
Medium.....	6.75@ 8.00
Common.....	6.75@ 8.00

Butcher Cattle:	
Heifers, common choice.....	5.50@ 9.75
Cows, common choice.....	4.50@ 8.00
Bulls, bologna and beef.....	3.00@ 7.15

Canners and Cutters:	
Cows and heifers.....	3.25@ 4.50
Canner steers.....	4.00@ 5.25

Veal Calves:	
Light and med. weight, med. good and choice.....	8.00@10.00
Heavy weight, common choice.....	4.00@ 8.75

HOGS.

Top.....	\$ 8.00
Bulk of sales.....	7.50@ 7.90
Heavy weight (250 lbs. up), med. choice.....	7.40@ 7.85
Med. weight (200-250 lbs.), med. choice.....	7.75@ 8.00
Light weights (150-200 lbs.), com. choice.....	7.50@ 8.00
Light lights (150-150 lbs.), com. choice.....	7.00@ 7.90
Packing sows (250 lbs. up), smooth.....	6.40@ 6.90
Packing sows (200 lbs. up), rough.....	6.00@ 6.50
Killing pigs (130 lbs. down), med. choice.....	6.25@ 7.25

SHEEP.

Lambs (85 lbs. down), med. prime.....	\$13.00@15.00
Calves, common.....	9.50@13.00
Yearling wethers.....	9.75@13.50
Wethers, medium prime.....	7.50@11.25
Ewes, medium choice.....	7.00@ 9.25
Calves and common.....	3.75@ 7.00

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Specializing in the erection and equipment of

Packing Houses

Vegetable Oil Refineries

Preserved Food Plants

Executive Office

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Telephone:
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Exclusive Engineers, Architects and Builders of the Chain of Packing Houses and diversified staple Food Manufacturing Plants being established by the Confederated Home Abattoirs Corporation

Chicago Provision Markets

CASH PRICES.

Based on Actual Carlot Trading, Thursday, April 26, 1923.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.
14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.
20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.
26-30 lbs. avg.		
Skinned Hams—		
14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.
20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.
26-30 lbs. avg.		
Porkies—		
4-6 lbs. avg.	6-8 lbs. avg.	8-10 lbs. avg.
10-12 lbs. avg.		
Clear Bellies—		
6-8 lbs. avg.	8-10 lbs. avg.	10-12 lbs. avg.
12-14 lbs. avg.	14-16 lbs. avg.	
Pickled Meats.		
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.
14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.
20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.
26-30 lbs. avg.		
Skinned Hams—		
14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.
20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.
26-30 lbs. avg.		
Porkies—		
4-6 lbs. avg.	6-8 lbs. avg.	8-10 lbs. avg.
10-12 lbs. avg.		
Clear Bellies—		
6-8 lbs. avg.	8-10 lbs. avg.	10-12 lbs. avg.
12-14 lbs. avg.	14-16 lbs. avg.	

Pickled Meats.

8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.	18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.

Dry Salt Meats.

Extra ribs	Extra clears	Regular plates	Clear plates	Jowl butts
8-10 lbs. avg.	10-12 lbs. avg.	12-14 lbs. avg.	14-16 lbs. avg.	16-18 lbs. avg.
18-20 lbs. avg.	20-22 lbs. avg.	22-24 lbs. avg.	24-26 lbs. avg.	26-30 lbs. avg.
30-35 lbs. avg.				
Nominal asked.				

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, APRIL 21, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
May	11.10	11.12½	11.02½	11.10
July	11.25	11.37½	11.27½	11.35
Sept.	11.55	11.57½	11.52½	11.57½
RIBS—(Boxed 25c more than loose)—				
May	9.60	9.65	9.55	9.60
July	9.92½	9.95	9.92½	9.92½
Sept.	10.20	10.20	10.20	10.20

MONDAY, APRIL 23, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
May	11.05	11.05	11.00	11.05
July	11.30	11.32½	11.25	11.30
Sept.	11.50	11.55	11.50	11.52½

RIBS—(Boxed 25c more than loose)—				
May	9.60	9.60	9.55	9.55
July	9.92½	9.92½	9.85	9.85
Sept.	10.15	10.15	10.15	10.15

TUESDAY, APRIL 24, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
May	11.10	11.32½	11.07½	11.20
July	11.32½	11.55	11.30	11.45
Sept.	11.57½	11.77½	11.57½	11.72½
RIBS—(Boxed 25c more than loose)—				
May	9.60	9.75	9.60	9.70
July	9.95	10.07½	9.95	10.02½
Sept.	10.22½	10.35	10.20	10.30

WEDNESDAY, APRIL 25, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
May	11.15	11.17½	11.10	11.12½
July	11.40	11.42½	11.37½	11.37½
Sept.	11.65	11.67½	11.62½	11.62½
RIBS—(Boxed 25c more than loose)—				
May	9.65	9.65	9.57½	9.60
July	10.00	10.00	9.90	9.90
Sept.	10.20	10.20	10.17½	10.17½

THURSDAY, APRIL 26, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
May	11.15	11.20	11.15	11.15
July	11.45	11.47½	11.40	11.42½
Sept.	11.72½	11.72½	11.67½	11.67½
RIBS—(Boxed 25c more than loose)—				
May	9.60	9.65	9.60	9.60
July	9.95	10.00	9.92½	9.92½
Sept.	10.22½	10.25	10.20	10.20

FRIDAY, APRIL 27, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
May	11.25	11.25	11.17½	11.17½
July	11.50	11.50	11.42½	11.45
Sept.	11.72½	11.72½	11.70	11.70
RIBS—(Boxed 25c more than loose)—				
May	9.62½	9.65	9.55	9.55
July	9.95	10.00	9.90	9.90
Sept.	10.17½	10.17½	10.17½	10.17½

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, April 25, 1923.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 20@22c; green hams, 8-10 lbs., 18½c; 10-12 lbs., 18c; 12-14 lbs., 17½c; green clear bellies, 6-8 lbs., 19c; 8-10 lbs., 18½c; 10-12 lbs., 17½c; 12-14 lbs., 16½c; green rib bellies, 10-12 lbs., 17c; 12-14 lbs., 16c; sweet pickled clear bellies, 6-8 lbs., 14c; 8-10 lbs., 14c; 10-12 lbs., 14c; 12-14 lbs., 13½c; sweet pickled rib bellies, 10-12 lbs., 14c; 12-14 lbs., 13½c; sweet pickled hams, 8-10 lbs., 19c; 10-12 lbs., 17½c; 12-14 lbs., 17c; dressed hogs, 13½c; city steam lard, 11½c; compound 13½c.

Western prices: Pork loins, 8-10 lbs., 17@18c; 10-12 lbs., 16@17c; 12-14 lbs., 14@15c; 14-16 lbs., 12½@13½c; skinned shoulders, 12½c; boneless butts, 19½c; Boston butts, 12½@14c; lean trimmings, 14c; regular trimmings, 9c; spareribs, 11c; neck ribs, 4c; kidneys, 4½@5c; livers, 3c; pig tongues, 16c; pig tails, 11@12c.

ICE AND REFRIGERATION CONVENTION.

The convention of the American Association of Ice and Refrigeration was held at Hotel Washington, Washington, D. C., on April 24 and 25, 1923.

Agitation in many states recently has been so wide and persistent that careful planning and study of the legislation as applied to the refrigerating industries has become a matter of necessity. This matter was discussed very thoroughly at this convention of the American Association of Ice & Refrigeration.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 26, 1923, with comparisons, were reported to The National Provisioner as follows:

	Week ending Apr. 26, 1923.	Previous week, 1922.	Cor. week, 1922.
Armour & Co.	13,600	13,500	9,700
Anglo-Amer. Prov. Co.	7,900	8,100	7,000
Swift & Co.	14,900	15,100	9,900
G. H. Hammond & Co.	8,400	7,300	5,800
Morris & Co.	13,800	11,600	9,000
Wilson & Co.	11,800	11,100	7,000
Boyd-Lunham & Co.	6,900	7,200	5,700
Western Pkg. & Prov. Co.	12,500	10,500	6,000
Roberts & Oake	3,900	5,300	4,500
Miller & Hart	5,700	6,800	3,900
Independent Packing Co.	5,500	3,500	5,400
Brennan Packing Co.	5,900	5,000	4,300
Wm. Davies Co.	1,400	2,000	2,500
Apex Packing Co.	1,000	1,300	
Others	8,000	9,200	7,000
Total	120,900	117,600	88,900

CHICAGO RETAIL FRESH MEATS

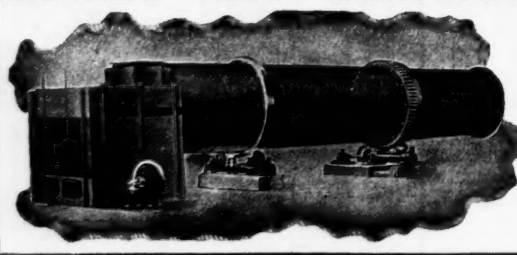
(Corrected weekly by O. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

Beef.			
	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	30	28	20
Rib roast, light end	35	32	22
Chuck roast	20	18	14
Steaks, round	32	30	25
Steaks, sirloin, first cut	50	40	30
Steaks, porterhouse	70	50	32
Steaks, flank	25	22	15
Beef stew, chuck	18	15	14
Corned briskets, boneless	22	20	18
Corned plates	14	12	10
Corned rumps, boneless	25	22	18
Lamb.			
	Good.	Com.	
Hindquarters	39	25	
Legs	40	28	
Stews	15	13	
Chops, Shoulder	28	26	
Mutton.			
Legs	22	..	
Stew	15	..	
Shoulders	20	..	
Chops, rib and loin	35	..	
Pork.			
Loins, whole, 8@10 avg.	21	@22	
Loins, whole, 10@12 avg.	20	@21	
Corned whole, 12 to 14.	18	@19	
Loins, whole, 14 and over.	17	@18	
Chops	28	@28	
Shoulders	14	@14	
Butts	16	@16	
Spareribs	13	@13	
Hocks	14	@14	
Leaf lard, unrendered.	11	@11	
Veal.			
Hindquarters	22	@30	
Forequarters	12	@16	
Legs	26	@38	
Breasts	12	@14	
Shoulders	16	@22	
Cutlets	45	@45	
Rib and loin chops	38	@38	
Butchers' Offal.			
Suet	..	@ 5	
Shop fat	..	@ 2	
Bones, per 100 lbs.	..	@50	
Calf skins	..	@15	
Kips	..	@14	
Deacons	..	@15	

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran.	8¼	6¼
Crystals	7¼	7¼
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads	4¼	4¼
Less than carloads, granulated	4¼	4¼
Crystals	5¼	5¼
Kegs, 100@150 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls.	11¼	11
Crystal to powdered, in bbls., in 5-ton lots or more	11¼	11¼
In bbls. in less than 5-ton lots	12	11¼
Borax, carloads, powdered, in bbls.	12	11¼
In ton lots, gran. or powdered, in bbls.	5¼	5¼
Sugar—		
Raw sugar, 96 basis, 3c Cuba duty paid	@ 3.25	
Second sugar, 90 basis	@ 8	
Syrup, testing 63 to 65 combined sucrose and invert	@30	
Standard, granulated, f. o. b. refinery (less 2 per cent)	9.85@10.25	
Plantation, granulated, f. o. b. New Orleans (less 2 per cent)	9.50@ 9.60	
White clarified, f. o. b. New Orleans (net)	@ 9¼	
Yellow clarified, f. o. b. New Orleans (net)	@ 9	
Salt—		
Granulated, car lots, per ton, f. o. b. Chicago, bulk	\$ 9.90	
Medium, car lots, per ton, f. o. b. Chicago, bulk	11.30	
Rock, car lots, per ton, f. o. b. Chicago	7.30	

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Retail Section

BEEF FROM OTHER THAN BEEF CATTLE

Retailer Must Know Dairy and Dual Purpose Cattle

By Emil Hirsh.

Carcass beef and cuts from other than beef cattle are used by many consumers on account of the lower cost. It is somewhat inferior in quality to that from beef cattle, but the retailer must know all classes of beef that his customers ask for. Hence a study ought to be made by every retailer of beef from dairy cattle and dual purpose cattle.

All these matters of such practical value to the retailer were explained in a clear and interesting way in a recent lecture by Emil Hirsh in the series that he is giving for the meat retailers' school at Milwaukee. Previous lectures have been printed in THE NATIONAL PROVISIONER and many favorable comments have been made on them. This lecture on the quality of beef from other than beef cattle is as follows:

In our lessons pertaining to the various grades and kinds of beef and the qualities thereof up to the present time, we have considered only beef produced from beef cattle. The better qualities of beef obtained from strictly beef cattle, while highly desirable and necessary to meet the demand of a large percentage of the consumers of beef, however are not an absolute and exclusive essential to wholesome and nutritious beef.

In contrast to beef cattle, there are a great number of other cattle that are not classed as beef cattle, that find their way to the livestock markets for ultimate slaughter and sale to the retail marketman, either in the carcass or in cuts, and on account of the corresponding lesser cost, comparatively inferior quality beef appeals to a large number of such consumers who consider price more essential than quality, and our lesson today will deal with that class of cattle. They are:

First—Dairy cattle.

Second—Dual purpose breeds of cattle. Dairy cattle are "primarily" produced for milk. The most prominent breeds are Holsteins, Guernseys, Jerseys, Ayrshires, Swiss and Durhams. There are also many cross breeds of dairy cattle. Statistics indicate that in the state of Wisconsin alone there are two million or more dairy cattle. Dairy cattle, when they ultimately find their way to the livestock markets and are sold for slaughter, produce, comparatively, an inferior quality of beef, and are not always desirable in the beef carcass for the butcher's block.

Dairy Stock Rigidly Inspected.

However, once having passed a most rigid inspection at the hands of United States government inspectors, as demonstrated to you in our first lesson on the killing floor, meat from such dairy cattle is considered wholesome, useful and nutritious and suitable principally for cutting and canning and various other manufacturing purposes.

We are mentioning the rigid government inspection of dairy cattle for the reason that the rejection for food and the condemnation of female, and especially dairy, carcasses is a great deal more numerous in dairy cattle than in beef cattle. However, great strides have been made in the United States, and especially so in the state of Wisconsin, towards the eradication of objectionable diseases, principally tuberculosis, often present in

dairy cattle, and it is hoped that this work, continued along scientific lines by federal and state officials, with the co-operation of the livestock owners, will soon eliminate these diseases, and once so eliminated, dairy cattle will improve their standing with the consumer of beef, and, through him, with the retail marketman.

Dual Purpose Breeds.

Dual purpose breeds of cattle produce female cattle which will yield a good quality of beef and produce offspring which will be desirable for beef. The type of animal necessary for the production of large yields of milk is entirely different from that of the beef animal and it has as yet been impossible to produce a breed which would combine these functions and be of superior merit for both purposes. However, the dual purpose animal may be a desirable milker, and at the same time produce calves which make good, though not superior, animals for beef purposes.

Dual purpose cattle are most popular with the smaller farmer who keeps a few cattle and must depend upon them to produce butter and milk needed for the family, and at the same time raise calves or steers which will sell readily for beef purposes. With the passing of the larger ranches in the West and the prospective and hoped-for increased density of our rural population, we will beyond a doubt have to rely more for our beef supply on dual purpose cattle, especially in the state of Wisconsin. Bearing in mind this concrete fact, those interested in the production of diversified livestock in the state of Wisconsin are making special efforts to increase and improve the production of cattle suitable for beef purposes, and appreciative progress has been made in this state in the production and feeding of all classes of cattle, including beef cattle, notwithstanding the great and growing dairy interests that predominate in the state of Wisconsin.

The Wisconsin Breeders' Association, in conjunction with the College of Agriculture of the University of Wisconsin, are doing most excellent work in their efforts to interest and instruct the boys and girls on the farms and at the schools to become producers and feeders of livestock that will eventually be needed by you retail marketmen to take care of the future requirements of your customers—the consumers.

Retailer Works with Producer.

I wish to avail myself again at this time of the opportunity to impress upon your minds the relative importance of the producers of all livestock to the wholesaler and retailer of meats, and ultimately to the consumer. The production of livestock must continue uninterruptedly and indefinitely, so long as meat remains the principal and most important food of the American consumers. The producer must be encouraged by straightforward and honest methods at our hands when he sells his livestock, and so also is the wholesaler entitled to similar honorable methods on your part, when you do your buying, just as much so as the consumer must obtain honest value from the retail marketman, if the high ideals we have set up for ourselves in the conduct of the meat business are to be realized. It is hoped that the broader knowledge of the meat business which we have endeavored to convey to your minds will be of benefit

to you in the future conduct of the business in your aspirations and high aims for honorable business dealings between all concerned—producers, wholesalers and consumers—as well as such service as is to be fulfilled by you as the future retail marketmen.

Our next and final lesson on qualities of beef will be given to you at our plant Monday, May 21, at 2 p. m. We will then demonstrate to you the uses and usefulness of dairy and dual purpose beef cattle, cutting up and making tests of several of such carcasses for your observation and instruction.

OKLAHOMA RETAILERS HOLD MEET.

Problems vital to meat retailers and consumers were discussed at the recent convention of the Oklahoma Meat Dealers' Association at Oklahoma City. Some 200 members were present and aided in adopting measures for the improvement of the meat business in Oklahoma.

The officers for the next year were elected at the convention, as follows: C. J. Perry, Oklahoma City, president; W. V. Hewlett, Shawnee, first vice-president; C. A. Potts, Henrietta, second vice-president; James King, Thomas, third vice-president; W. R. Fry, Perry, secretary; George Wymore, Oklahoma City, treasurer; W. B. Pyatt, St. Joseph, Mo., sergeant-at-arms.

All business sessions were held at the Oklahoma City Chamber of Commerce. In the addresses and discussions the principal object brought out was for the betterment of conditions not only among the meat dealers but the consumers as well. This it was pointed out, can be done best through perfect co-operation and a scientific educational program.

The convention was opened by Mayor O. A. Cargill, who delivered the address of welcome to which W. R. Fry of Perry responded. The association's welcoming address was made by T. G. Parks, retiring president. The officers were elected before adjournment for noon luncheon.

The afternoon session was opened with an address on "Our Association and Its Possibilities," by President Perry. Then came a general round table discussion of topics selected by the president, including meat peddling, inspection, sausage making, cash or credit delivery, and chain store competition.

The annual banquet was held at the Chamber of Commerce with a special banquet program. J. R. Miller of the Oklahoma City Fish & Oyster Co. acted as toastmaster.

The convention was brought to a close following an automobile tour of the city and suburbs, including inspections of packinghouses and sausage factories.

Dr. A. E. Davenport, state health commissioner, W. D. Hewlett of Shawnee, R. A. Singletary and G. J. Perry, new president of the association, also gave addresses.

LOCAL AND PERSONAL.

Bourley Bros. have opened a meat market at Brooks, Iowa.

John Cress & Son are opening a meat market at Audubon, Ia.

John Bedell will shortly open a meat market at Goshen, N. Y.

C. H. Coon & Son have opened a meat market at Estherville, Ia.

Howard & Small have opened a meat market at Reed City, Mich.

A. B. Childs has engaged in the meat business at Long Pine, Neb.

Mr. Dulek has sold his meat market at Almond, Wis., to Mr. Hintz.

Alfred Cunliffe has bought Kramers' meat market at Dubuque, Ia.

Pierce & Woods have purchased the meat market at Winona, Kans.

The W. H. Brady meat market, Creston, Ia., has been damaged by fire.

The Consumers Grocery is installing a meat department at Creston, Ia.

Fred Slack has bought the meat market of A. N. Goltry at Watkins, N. Y.

N. W. Olson and Sons have bought the Central meat market, Sidney, Neb.

J. E. Purdy, of Benkelman, Neb., has opened a meat market at Otis, Colo.

The Quality meat market has opened at 125 North Fifth street, Springfield, Ill.

F. W. Ives & Son have sold their meat market at Oxford, N. Y., to Charles Shean.

Buehler Bros.' meat market has recently opened at 318 Harrison street, Davenport, Iowa.

Geo. F. Kolzow has sold the West Side Meat Market, Madison, Neb., to Al Kautzman.

L. L. Griffin & Co. have been incorporated at Seattle, Wash., to operate a meat market.

Thomas O. Brooks has opened a meat market at 935 Division street, Indianapolis, Ind.

Frank and Ralph Besse have bought the meat market of J. H. Jenkins at Morrison, Ill.

H. H. Dean will move their meat market from Market avenue to 331 Court avenue, Canton, O.

John Fitzgerald has opened a meat market at 107 Boulevard, Rockaway Beach, New York.

H. C. Hall and Co., St. Mary's W. Va., recently sustained a loss by fire to their meat market.

W. M. Johnson, Fargo, N. D., is again to add to his meat market at a cost of about \$10,000.

Hurt and Brown have sold their meat market at De Queen, Ark., to Currie Allen and G. Flanagan.

Orville Ward and Thos. Bowling have engaged in the meat and grocery business at Jennings, Okla.

The Bredael Meat Market has been succeeded by Mleziva and Bredael Meat Market, Luxemburg, Wis.

E. S. Crumpacker, of Sharon, has engaged in the meat business on Williams street, Wichita, Kans.

Stone & Nyberg have purchased the City Meat Market, Arcadia, Neb., from George W. Thompson.

Bert Gould and Charles St. Claire have opened a meat market at 114 Fourth street, Aberdeen, S. D.

The Louisville Cut Rate Meat Co., Indianapolis, Ind., has acquired a meat market at 2337 Prospect street.

I. C. Hagan has purchased the interest of his partner, Jack Carroll, in the City Market, Smith Center, Kans.

The Diamond Meat Market Co. has opened a new meat market at 1411 Green Bay avenue, Milwaukee, Wis.

J. P. Denyes has opened a meat and grocery business at 45th avenue East and Superior street, Duluth, Minn.

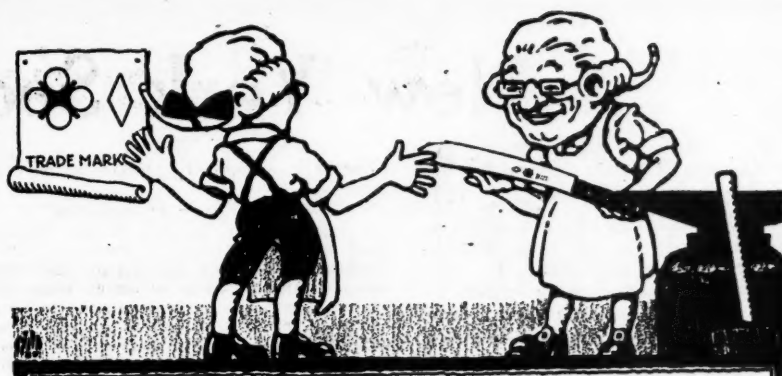
Frank Koubek has purchased the Adolph Market at Sargent, Neb., and changed the name to Sanitary Meat Market.

A. J. De Noyer has bought the half interest in the Cash Meat Market at Eagle River, Wis., from J. W. Herreman.

The Tuttle Company has bought the meat market of Carl Christiansen of the Sanitary meat market, Waterford, Cal.

L. A. Childers, of Orleans, and F. W. McKenna of Arapahoe, Neb., have purchased the City Meat Market at Arapahoe.

White Eagle is the name of the new



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meat market at Huntington, W. V., which has recently been opened at 636 Tenth street.

The Huey & Matthews Meat Market in the new Bishop building, Houston, Pa., in charge of Archey Smith, opened a short time ago.

Jack Herbst, J. C. Jakoubek and Louis Vokurka will open the Central Meat Market in the Sullivan building at Phillips, Wisconsin.

Dummitt & Kohnert, proprietors of the Central Market, Gooding, Ida., have purchased and will continue the Farmers Meat Market.

Fred Manning has sold his interest in the firm of Shader and Manning, meat and provision dealers, Meadville, Pa., to his partner, Calvin A. Shader, who will continue to do business at its present location.

The City Meat Market, formerly known as the Randolph Market in E. State street, Sharon, Pa., will open tomorrow under new management. J. B. Goldberg, proprietor of the Central Market, is the proprietor.

Joseph A. Clayman has purchased the interests of E. E. Ryan in the Peoples

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BOSTON MASS.

Meat Market, 29 River avenue, Lebanon, O., and will take possession shortly.

New York Section

M. C. Brand of Morris & Company, New York, left on a trip to Chicago Wednesday.

H. M. Wilcox, head of the sausage department, Morris & Company, Chicago, was in New York this week.

D. E. Ford of the branch house department of the Cudahy Packing Company, Chicago, was in the city during the week.

H. E. Hemmingway, branch house provision department of Swift & Company, Chicago, has been in New York for the last three weeks.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending April 21, 1923, on shipment sold out, ranged from 9.50 cents to 16.00 cents per pound, and averaged 14.50 cents per pound.

A. R. Marquis, branch house provision department, E. J. Cronkhite, beef cutting department, O. E. Jones, refining department, and A. S. Zwicky, superintendent's office, Swift & Company, Chicago, have been in New York this week.

Arthur Meeker, vice-president, J. E. O'Hern, superintendent, R. S. Coughenour, manager dry sausage department, and E. P. Hinds, head of the transportation department, Armour & Company, Chicago, were visitors to the city this week.

William Adelman of the Ham Boiler Corporation will sail for Europe on May first. He will visit the principal cities abroad, where factories will be established for the manufacture of the various types of Adelman aluminum boilers. Mr. Adel-

mann will probably be abroad for several months.

L. van Hessen, director of the Netherlands Industry of Animal Products, Ltd., Rotterdam, Holland, arrived on the New Amsterdam last Sunday on an extended trip to America. Mr. van Hessen is on a business trip and will make connections for his firm in New York and will also visit Chicago and other cities in the United States and Canada.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 21, 1923: Meat—Manhattan, 208 lbs.; Brooklyn, 556 lbs.; Queens, 82 lbs.; total, 846 lbs. Fish—Manhattan, 7,298 lbs.; Brooklyn, 84 lbs.; total, 7,382 lbs. Poultry and game—Manhattan, 842 lbs.; Brooklyn, 240 lbs.; total, 1,082 lbs.

The meeting this week of the Washington Heights Branch, United Master Butchers of America, was a rather short one. The principal topic discussed was the Silver Jubilee to be held in Greater New York during June. Some of the members made personal donations and the Branch as a whole seemed to be in favor; a further discussion of the question will be taken at the next meeting. The committee on the outing reported progress. Owing to the fact that the state convention of the United Master Butchers might be held in New York, and the Silver Jubilee occurring in June, it was decided to await further developments before making definite arrangements.

Fred Hirsch of the Bronx Branch, United

Master Butchers of America, tells an interesting story about the theatre party which some of the members of that branch attended last Tuesday night. In addition to the presence of President and Mrs. Harding at the performance, there were President and Mrs. Schumacher of the Bronx Branch, First Vice-President and Mrs. Gerard, Vice-President and Mrs. Papp (the coming orator), Mr. and Mrs. Sam Bacharach, General Manager and Mrs. Fred Hirsch and Mr. and Mrs. Passina, who gave the automobile service from the Bronx. After the performance the party sojourned to the Hofbrau, where everybody was well-behaved except Mr. Bacharach, who, while giving the chairman's wife a roll, took her cherry.

NEW YORK WAGE INCREASE.

As a result of recommendations made by joint committees of packinghouse workers and plant executives, wage increases have been granted to the employees of some five of the large meat packing plants located in the Greater New York district. These increases, which are retroactive to Monday, April 16, amount to from three to five cents an hour; with relative adjustments for weekly and pieceworkers.

These increases affect some 5,000 workers connected with the meat packing plants of United Dressed Beef Company, Wilson & Company, New York Butchers' Dressed Meat Company, Nagle Packing Company and Joseph Stern & Sons. These concerns dress a large part of the meat consumed in the metropolitan district.

All labor matters connected with these plants are handled by plant assemblies, conference boards or employees representatives' committees connected with each of the plants, and composed of an equal number of executives and employees, the employee representatives being elected by popular vote of the plant workers.

BUTCHERS LADIES' AUXILIARY.

The meeting of the Ladies' Auxiliary, United Master Butchers of America, held on Wednesday, was most successful as well as interesting from different viewpoints. The former meetings were more in the nature of getting together and planning, whereas the present meeting brought out the strong character and sterling qualities of the butchers' wives and their ardent desire to assist their husbands.

The talks and discussions emphasized very forcibly the fact that while the Auxiliary was formed for the purpose of sociability, deep in the heart of each member the chief object is to elevate the standard of the butcher so that he may rightfully take his place with other dealers in foods and supplies. Five new members were added to the membership roll and the funds of the organization are increasing nicely.

As is a well-known fact, most of the butchers' wives are excellent cooks, and many of them have their own recipes, especially with reference to cooking the cheaper cuts of meat. During the course of the meeting several ladies gave their method of making stew. One of these was for Irish stew, and the member gave the following recipe: Take a piece of chuck, cut in squares, put in cold water and simmer for about an hour and a half; add yellow turnip, carrot, onion and potatoes, all cut in squares, and boil an hour longer; thicken with flour.

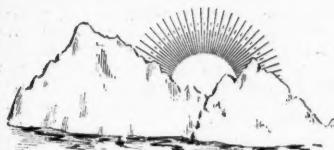
Another stew, more commonly known

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 26, 1923, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	16.00@17.00	14.50@15.50	15.50@16.00	15.50@16.00
Good	14.00@15.00	13.50@14.00	14.50@15.50	14.00@15.00
Medium	12.50@14.00	13.00@13.50	13.50@14.00	13.00@14.00
Common	11.00@12.00@.....	11.00@13.00	11.00@13.00
COWS:				
Good	11.00@12.00	12.00@12.50	12.50@13.00	12.00@.....
Medium	9.00@10.00	10.50@11.50	11.50@12.00	11.00@11.50
Common	8.50@ 9.00@.....	10.50@11.00	10.00@10.50
BULLS:				
Good@.....@.....	10.00@11.00@.....
Medium@.....@.....	9.00@10.00	9.00@10.00
Common	8.00@ 8.25@.....	8.25@ 8.50@.....
Fresh Veal—				
Choice	17.00@18.00@.....	16.00@18.00@.....
Good	15.00@16.00@.....	14.00@16.00	15.00@17.00
Medium	13.00@14.00	11.50@12.50	12.00@13.00	14.00@15.00
Common	8.00@12.00	10.00@10.50	9.00@11.00	10.00@13.00
Fresh Lamb and Mutton—				
LAMBS:				
Spring	26.00@28.00	25.00@26.00	28.00@30.00	26.00@29.00
Choice	23.00@25.00	23.00@25.00	24.00@26.00	26.00@27.00
Good	21.00@22.00	22.00@23.00	23.00@25.00	25.00@26.00
Medium	19.00@20.00	20.00@22.00	22.00@23.00	23.00@24.00
Common	17.00@19.00	18.00@20.00@.....	20.00@22.00
YEARLINGS:				
Good@.....@.....	18.00@20.00	20.00@22.00
Medium@.....@.....@.....@.....
Common@.....@.....@.....@.....
MUTTON:				
Good	14.00@15.00@.....	16.00@18.00@.....
Medium	12.00@13.00	14.00@15.00	15.00@16.00	15.00@16.50
Common	9.00@11.00	12.00@13.00	12.00@14.00	13.00@15.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	16.00@17.00	15.50@16.50	17.00@18.50	16.00@18.00
10-12 lb. average	14.50@16.00	14.50@15.50	15.50@17.50	15.00@16.00
12-14 lb. average	13.00@15.00	13.50@15.00	13.50@15.00	14.00@15.00
14-16 lb. average	12.50@13.50	11.50@12.00	12.50@13.50	13.00@14.00
16 lb. over	11.50@12.50@.....	12.00@13.00@.....
SHOULDERS:				
Skinned	10.00@11.50@.....	11.00@13.00	11.00@12.00
PICNICS:				
4-6 lb. average	9.00@10.00	11.50@12.00	10.00@11.00	11.00@11.50
6-8 lb. average	8.00@ 9.00	10.00@11.00	9.00@10.00	10.50@11.00
BUTTS:				
Boston style	11.00@12.00@.....	12.00@14.00	12.00@13.50

*Veal prices include "hide on" at Chicago and New York.



Another Summer Is Coming

IF all the year were winter the Butcher would have no refrigerating problems. But his troubles increase and profits decrease when summer returns with its sultry, murky days—unless he has an efficient Refrigerating System.

YORK Enclosed Refrigerating Machines maintain a uniformly low temperature and a dry, sweet atmosphere in the refrigerator at all times, eliminating "trimming" and "off color" meats.

This is the best time to install a York Machine, and laugh at summer when it comes. Make the start by writing us today, and secure the services of the York Organization in solving your refrigerating problems.

YORK MANUFACTURING COMPANY, YORK, PENNA.
(Ice Making and Refrigerating Machinery Exclusively)



Foster Brothers Butcher Cutlery

The standard of the butcher trade

Foster Bros. Butcher Cutlery is a complete line, from steak knives in all sizes to cleavers and splitters.

We make everything that you need for dressing meat.

But that is only half the story. Foster Bros. Brand

cutlery is so excellently well made of the finest materials that it has long been known as the standard of the trade.

Ask your supply house for Foster Bros. Cutlery

THE BRAND IS FOSTER BROS

JOHN CHATILLON & SONS

Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff Street

New York City, N. Y.

as Hungarian goulash, was described in the following manner: Take any of the cheaper cuts of beef and cut in small pieces; brown with a little fat; add water enough to cover; cut potatoes in cubes; add mixed spices, with salt and pepper to taste. Simmer two hours and when cooked thicken with flour.

From present indications this little organization is going to do wonderful work, and it is hoped that the master butchers will realize its importance to the extent of having their ladies become members at an early date. Pot roast and method of preparing will be talked about at the next meeting.

HUDSON CO. MASTER BUTCHERS.

A special meeting of the Hudson County Master Butchers was called on Wednesday evening of last week at Spiegel's Hall in Jersey City to hear a talk by Miss Gudrun Carlson, director of the Bureau of

Home Economics of the Institute of American Meat Packers. In the absence of the president Past President Waldron presided. Several vocal selections were well rendered by Miss Sharp and then the principal speaker of the evening was introduced.

Miss Carlson spoke upon the work of the Institute and especially upon a course of lectures which have been given all over the country, and the ready response which she has had and the great interest taken by retailers, whose co-operation is most effective in advertising and selling the cheaper cuts of meats, which vary in different sections.

Miss Carlson spoke of the unfairness of comparing prices charged by retailers in entirely different neighborhoods, where the overhead of one is much larger than another, or where one carries a charge account and his neighbor doing a cash and carry business, grades of meat also entering into the question of price. Miss Carlson also spoke on the demonstration to



Space Occupied by Ice Storage

SPACE REQUIRED FOR BAKER PLANT

Point No 8 Occupies Little Space

Some merchants have an idea that a refrigerating machine sufficiently large enough to keep their meats, vegetables, butter, etc., in a fresh, saleable condition, will necessarily take up a lot of valuable room in the store.

Manufacturers of ice machines have overcome this difficulty by building self-contained refrigerating units. I know personally of one self-contained unit that will deliver as high as 5 tons refrigeration. It does not take up any more space than an ordinary sized office desk.

Yours truly,

Market Joe

Baker Ice Machine Co., Inc.
Omaha, Nebraska

Gentlemen:

Please send me your bulletin 42D. We may install mechanical refrigeration about

Name

Street

City..... State.....

BAKER SYSTEM REFRIGERATION

take place at a later date on the fireless, pressure and steam cookers, by means of which the cheaper cuts, which contain the same amount of nutrition, can be made tender, especially when served in an appetizing manner. These are to be followed by cooking demonstrations.

Mr. Groff of the Eastern office of the Institute spoke upon his pleasure of meeting the retailers and upon the wonderful work being done by the Hudson County Meat Council.

Ex-Mayor Cook spoke also on the work of the Meat Council, especially with reference to smoothing out any little difference that may arise from time to time between the packer and retailer. He urged the support of the Meat Council because of its material assistance to the entire meat industry.

Mr. Sullivan of Armour & Company, wholesale member of the Meat Council, and Mr. Wisebart were also speakers.

Aaron Roth, as usual, was looking after the comforts of the guests and members.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, ordinary to prime.....	7.50@16.30
Cows, common to choice.....	1.75@ 5.50
Bulls, common to choice.....	4.00@ 6.40

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	16.75@17.00
Calves, veals, common to medium.....	11.00@15.25
Calves, veals, culls, per 100 lbs.....	7.00@10.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	15.75@16.00
Sheep, ewes, prime, 100 lbs.....	7.25@ 7.50
Sheep, ewes, common to good, per 100 lbs.....	4.50@ 7.00

LIVE HOGS.

Hogs, heavy.....	8.35@8.65
Hogs, medium.....	8.75@8.90
Hogs, 140 lbs.....	8.75@8.90
Pigs, under 70 lbs.....	8.35@8.65
Boughts.....	6% @ 7%

DRESSED BEEF.

Choice, native, heavy.....	16 1/2 @ 17 1/2
Choice, native, light.....	17 @ 17 1/2
Native, common to fair.....	15 @ 16 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	15 @16
Native choice yearlings, 400@600 lbs.....	15 @16
Western steers, 600@800 lbs.....	13 @14
Texas steers, 400@600 lbs.....	11 @12
Good to choice heifers.....	14 @15
Choice cows.....	12 @13
Common to fair cows.....	10 @11
Fresh bologna bulls.....	8 1/2 @ 9

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@20	22 @24
No. 2 ribs.....	@17	19 @21
No. 3 ribs.....	@14	16 @18
No. 1 loins.....	@24	28 @30
No. 2 loins.....	@18	25 @27
No. 3 loins.....	@14	22 @24
No. 1 blinds and ribs.....	@24	20 @23
No. 2 blinds and ribs.....	@18	18 1/2 @19 1/2
No. 3 blinds and ribs.....	@12	15 @16
No. 1 rounds.....	@13	13 @13 1/2
No. 2 rounds.....	@12	12 @12 1/2
No. 3 rounds.....	@10	11 @12
No. 1 chucks.....	@11	@12
No. 2 chucks.....	@ 9	@11
No. 3 chucks.....	@ 6	@10
Bolognas.....	@ 6	9 @10
Rolls, reg., 6@8 lbs. avg.....	22	@23
Rolls, reg., 4@6 lbs. avg.....	17	@18
Tenderloins, 4@5 lbs. avg.....	60	@70
Tenderloins, 5@6 lbs. avg.....	80	@90
Shoulder clods.....	10	@11

DRESSED CALVES.

Prime.....	19 @20
Choice.....	17 @19
Good.....	16 @17
Medium.....	13 @15
Common.....	10 @12

DRESSED HOGS.

Hogs, heavy.....	@12 1/2
Hogs, 180 lbs.....	@12 1/2
Hogs, 160 lbs.....	@13 1/2
Hogs, 140 lbs.....	@13 1/2
Pigs, 80 lbs.....	@13 1/2

DRESSED SHEEP AND LAMBS.

Lambs, 8@10 lbs. avg.....	24 @26
Lambs, poor to good.....	19 @23
Sheep, choice.....	17 @19
Sheep, medium to good.....	15 @16
Sheep, culls.....	12 @14

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	23 @25
Hams, 10@12 lbs. avg.....	22 @25
Hams, 12@14 lbs. avg.....	22 @23
Picnics, 4@6 lbs. avg.....	12 @14
Picnics, 6@8 lbs. avg.....	12 @13
Rowlettes, 6@8 lb. avg., per lb.....	11 @12
Beef tongue, light.....	35 @40
Beef tongue, heavy.....	43 @45
Bacon, boneless, Western.....	27 @30
Bacon, boneless, city.....	22 @24
Pickled bellies, 10@12 lbs. avg.....	20 @22

FRESH PORK CUTS.

Fresh pork loins, Western, 10@12 lbs. avg.....	17 @18
Fresh pork tenderloins.....	52 @55
Frozen pork loins, 10@12 lbs. avg.....	14 @15
Frozen pork tenderloins.....	38 @40
Shoulders, city, 10@12 lbs. avg.....	16 @17
Shoulders, Western, 10@12 lbs. avg.....	12 @13
Butts, boneless, Western.....	17 @18
Butts, regular, Western.....	14 @15
Fresh hams, city, 8@10 lbs. avg.....	22 @23
Fresh hams, Western, 10@12 lbs. avg.....	20 @21
Fresh picnic hams, Western, 6@8 lbs. avg.....	12 @13
Extra lean pork trimmings.....	14 @15
Regular pork trimmings, 50% lean.....	7 @ 8
Fresh spare ribs.....	11 @12
Raw leaf lard.....	12 @13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	150.00@175.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	110.00@120.00
Black hooft, per ton.....	70.00@ 75.00
Striped hooft, per ton.....	70.00@ 75.00
White hooft, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	@130.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@34c a pound
Fresh steer tongues, L. C. trim'd.....	@40c a pound
Calves, heads, scalded.....	@65c a piece
Sweetbreads, veal.....	@75c a pair
Sweetbreads, beef.....	@55c a pound
Beef kidneys.....	@16c a pound
Mutton kidneys.....	@ 8c each
Livers, beef.....	@20c a pound
Oxtails.....	@12c each
Hearts, beef.....	@ 8c a pound
Beef hanging tenders.....	@15c a pound
Lamb fries.....	@10c a pair

BUTCHER'S FAT.

Shopfat.....	@ 3 1/2
Breast fat.....	@ 4 1/2
Edible suet.....	@ 6 1/2
Cond. suet.....	5 1/2
Bones.....	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14 1/2	17 1/2
Pepper, Sing., black.....	11	13 1/2
Pepper, red.....	30	34
Allspice.....	5 1/2	8 1/2
Cinnamon.....	13 1/2	17 1/2
Coriander.....	12	15
Cloves.....	28 1/2	33 1/2
Ginger.....	17	20
Mace.....	54	59

CURING MATERIALS.

In lots of less than 25 bbls.	Bbls.	Bags, per lb.
Double refined saltpetre, granulated.....	6%	6%
Double refined saltpetre, small crystals.....	7%	7%
Double refined nitrate soda, granulated.....	4%	4%
Double refined nitrate soda, crystals.....	5%	5%
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6%	6 1/2
Double refined saltpetre, small crystals.....	7%	7 1/2
Double refined nitrate soda, granulated.....	4%	4 1/2
Double refined nitrate soda, crystals.....	5%	5
Carload lots:		
Double refined nitrate of soda, granulated.....	4 1/2	4 1/2
Double refined nitrate of soda, crystals.....	5	4 1/2

GREEN CALFSKINS.

	5-9 lbs.	9 1/2-12 1/2 lbs.	12 1/2-14 lbs.	14-18 lbs.	18 lbs. up.
Prime No. 1 veals.....	19	2.20	2.30	2.55	3.30
Prime No. 2 veals.....	17	2.00	2.05	2.30	3.05
Buttermilk No. 1.....	16	1.90	1.95	2.20	...
Buttermilk No. 2.....	14	1.70	1.70	1.95	...
Branded grubby.....	11	1.20	1.30	1.45	1.90
No. 3.....	At value				

DRESSED POULTRY.

FRESH KILLED.	
Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 66 lbs. and over to dozen, lb.....	27 @28
Western, 48 to 54 lbs. to dozen, lb.....	30 @31
Western, 43 to 47 lbs. to dozen, lb.....	29 @30
Western, 36 to 42 lbs. to dozen, lb.....	27 @28
Western, 30 to 35 lbs. to dozen, lb.....	25 @26

FOWLS—Fresh—dry packed, corn fed—12 to box.

Western, 66 lbs. and over to dozen, lb.....	26 @27
Western, 48 to 54 lbs. to dozen, lb.....	28 @30
Western, 43 to 47 lbs. to dozen, lb.....	27 @28
Western, 36 to 42 lbs. to dozen, lb.....	26 @27
Western, 30 to 35 lbs. to dozen, lb.....	23 @25

FOWLS—Fresh—dry packed, corn fed—barrels.

Western, dry packed, 5 lbs. and over, lb.....	25 @27
Western, dry packed, 4 1/2 lbs. each, lb.....	25 @27
Western, dry packed, 3 1/2 lbs. each, lb.....	23 @25
Western, dry packed, 3 lbs. and under, lb.....	22 @22

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry picked, small, boxes.....	17 @19
Western, scalded, bbls.....	16 @18

Ducks—

Long Island, per lb., boxes.....	
----------------------------------	--

Squabs—

White, 12 lbs. to doz., per doz.....	@10.00
White, 10 lbs. to doz., per doz.....	@8.00
Culls, per doz.....	1.50@2.00

LIVE POULTRY.

Chickens, via freight.....	@25
Old roosters, via freight.....	@16
Ducks, Western, via express.....	25 @30
Turkeys, hens, via express.....	40 @45
Geese, via express.....	12 @14
Pigeons, per pair, via freight or express.....	@50
Guineas, per pair, via freight or express.....	@70

BUTTER.

Creamery, extras (92 score).....	43 @43 1/2
Creamery, seconds.....	41 1/2 @41 1/2
Creamery, firsts.....	42 @42
Creamery, lower grades.....	

EGGS.

Fresh gathered, extras, per doz.....	32 @32 1/2
Fresh gathered, extra firsts.....	29 1/2 @30 1/2
Fresh gathered, firsts.....	27 1/2 @29
Fresh gathered checks, fair to choice, dry.....	23 1/2 @24 1/2
Fresh gathered dirties, reg. packer, No. 1.....	23 1/2 @24

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	@\$3.30
Ammonium sulphate, double bags, per 100 lbs., f. a. s., New York.....	3.70 @ 3.90
Blood, dried, 15-16% per unit.....	@ 4.00
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore.....	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.75 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory.....	3.75 and 50c
Soda nitrate, in bags, 100 lbs. spot.....	@ 2.62 1/2
Soda nitrate, in bags, futures.....	2.00 @ 2.50
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	3.50 and 10c
Tankage, unground, 9-10% ammonia.....	3.25 and 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags per ton.....	@40.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@ 9.50
Potash.	
Kalnit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@10.00
Muriate, 50 bags, basis 80%, per ton.....	@33.50
Sulphate, basis 90% bags, ton.....	@44.50

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of April 14 to April 20, 1923:

	April	14.	16.	17.	18.	19.	20.
Chicago.....	45 1/2	46	46	44	43	42 1/2	—3 1/2
New York.....	46 1/2	46	46	45	44 1/2
Boston.....	48	47	47	45 1/2
Phila.....	46 1/2	47	46 1/2	45 1/2	44 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	April	14.	16.	17.	18.	19.	20.
45 1/2	46 1/2	46	44	43 1/2	41	—5 1/2	

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1923.
Chicago.....	30,017	28,323	24,486	745,264
New York.....	41,947	29,796	43,542	911,793
Boston.....	12,676	14,622	9,513	257,798
Phila.....	12,471	11,343	9,945	260,223

Total.....97,111 94,084 87,486 2,165,078 1,960,219

Cold storage movement (lbs.):

	Into storage.	Out of storage.	On hand Apr. 20, week, 1922.	Cor. day of week, 1922.
Chicago.....	35,649	48,985	334,103	739,192
New York.....	9,170	9,170	847,347	1,346,275
Boston.....	4,238	17,018	45,527	547,302
Phila.....	12,700	13,880	325,450	67,000
Total.....	52,587	89,053	1,532,427	2,700,469

923.

@27
@29
@29
@27
@25

@27
@27
@25
@22

@19
@18

.....
@10.00
@8.00
@2.00

@25
@16
@30
@45
@14
@50
@70

@43½
@41½
@42

.....

@32½
@30½
@29
@24½
@26

3.30
3.90
4.00

nd 10c
nd 50c
2.62½
2.50

nd 10c
nd 10c

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7.22
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14.50

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-5¼

. 1.
1922.
352,263
342,052
225,661
140,223

060,219

day of
1922.
739,192
346,275
547,302
67,690

700,459